

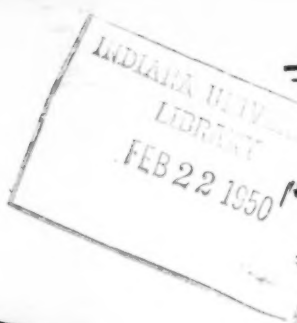
THE NATIONAL PROVISIONER

FEBRUARY 18 • 1950

Leading Publication in the Meat Packing and Allied Industries Since 1891

HERE MAY BE SNOW NOW-BUT,

**It won't be long before
picnics-which is "LOAF" time**



**OUR LABORATORY AND EXPERIMENTAL
KITCHEN ARE AT YOUR SERVICE**



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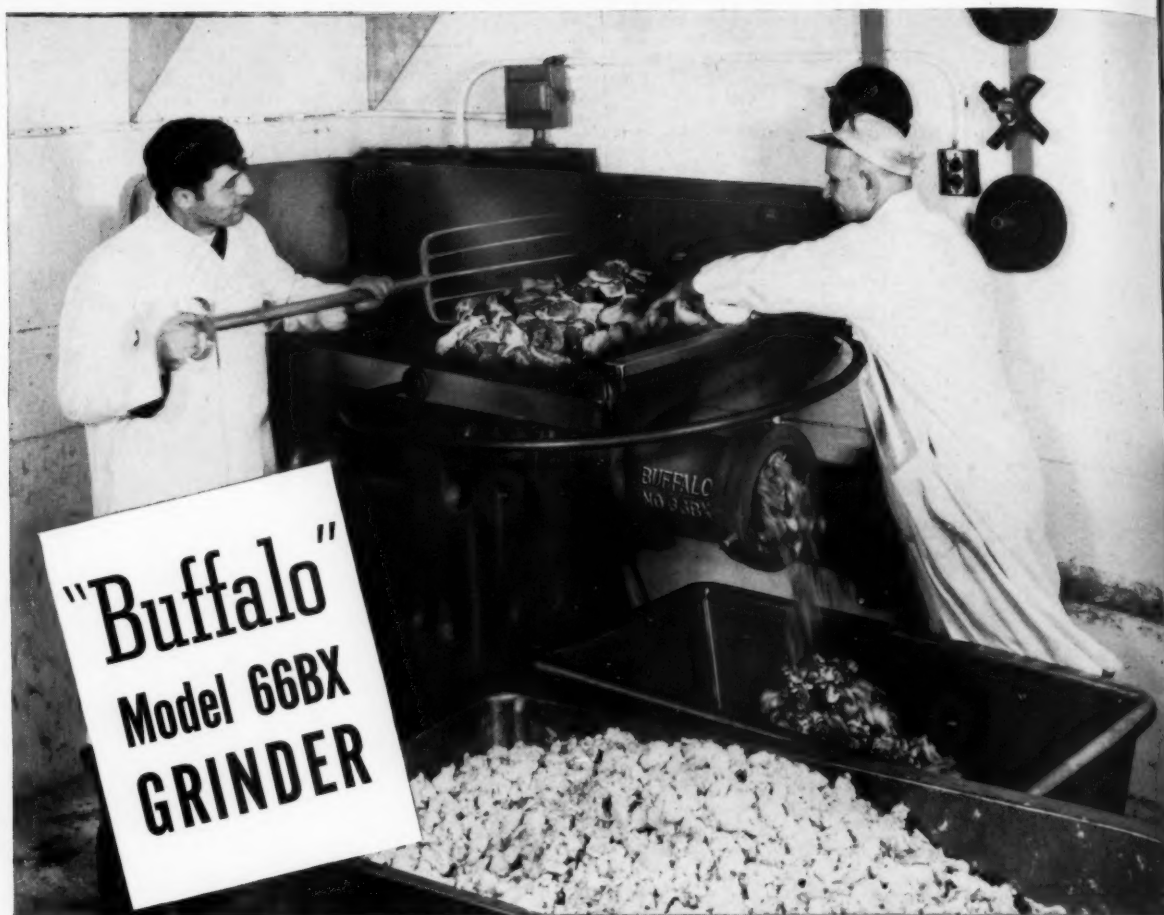
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OFFICES AND
LABORATORY

MEAT INDUSTRY SUPPLIERS

CREATORS AND MANUFACTURERS OF FINE FOOD SEASONINGS



**"Two men have to hustle to keep up with it,"
says Max Russer, Rochester, New York Sausage Maker**

Max Russer does a flourishing business in fine meat products—particularly sausage. His Rochester, N. Y. plant is filled with "BUFFALO" equipment. But Mr. Russer really gets enthusiastic when he talks about his Model 66BX Grinder. Says Mr. Russer...

"This is the fastest cutting 25 hp. grinder I ever saw. Two men have to hustle to keep up with it. It cuts clean and cool. Where meat has high fat content—such as pork trimmings—you never get smearing due to heat, or mashing due to backing up. The wide throat keeps meat moving through the grinder as fast as the men can throw it in.

"We make a lot of choice Thuringer and have to regrind several times. That's where the speed of this machine really counts."

Not only the Model 66BX but other "BUFFALO" grinders as well earn praise wherever used. Built to exacting specifications, they outperform and out-last any other grinders you can buy. Write for illustrated literature and complete specifications. A nearby "BUFFALO" representative will gladly discuss these machines with you.

Buffalo...
the best-known
name in sausage-
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ment for more
than 80 years



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*It's Better, Naturally—
When Processed Scientifically!*



"FLASH FUSING" Makes PRAGUE POWDER* The First Scientific Cure!

**THE
MICROSCOPE
SHOWS THE
DIFFERENCE**



A polarizing microscope, using colored slides, shows PRAGUE POWDER crystals contains all salts for *complete* curing action. Also shows that dry-mixed crystals remain free to shift and throw cure out-of-balance.



*PRAGUE POWDER —
Reg. U. S. Pat. Off. —
made or for use under U.S.
Patent Nos. 2054623,
2054624, 2054625,
2054626.



Cure with "flash fused" PRAGUE POWDER and benefit from Griffith's scientific contribution to meat processing . . .

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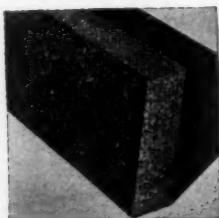
Join the prominent packers who can say of their Griffith-cured meat: "IT'S BETTER!" Start by sending trial-order today.

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THE NATIONAL PROVISIONER

Volume 122

FEBRUARY 18, 1950

Number 7

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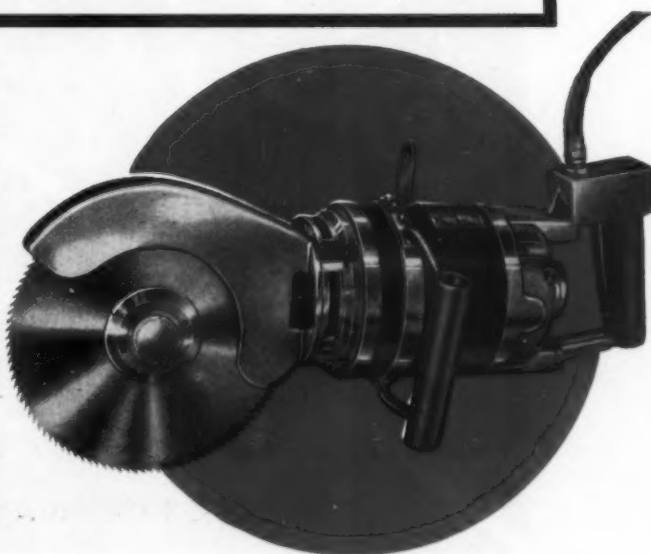
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*Saw carcasses on the block, table,
or ON THE RAIL with the new B & D:*

PRIMAL CUT SAW

B & D's heavy-duty PRIMAL CUT SAW is designed for the speedy breakdown of primal cuts on the rail! The PRIMAL CUT SAW has a 10-inch blade capable of cutting to a depth of 3½ inches . . . particularly advantageous for beef blocking as well as general purpose pork cutting. Primarily designed for sawing carcasses on the rail, the PRIMAL CUT SAW performs equally well on the block or table. This recent addition to the famous B & D line of packer-approved cost-cutting machines is ball-bearing equipped for smoother performance and easier handling.

Thousands of B & D cost-cutting machines are in service today . . . daily proving that when you invest in the best you actually save both time and money. When you buy B & D you get the benefit of 25 years' manufacturing experience!



SPECIFICATIONS

MOTOR—Special designed steel unishell type of ¾ HP with ample power to withstand short overloads. Highest grade annular ball bearings used throughout. Motor speed 3450 R.P.M. in either 1 Ph. or 3 Ph. Furnished in either 110 volts or 220 volts.

CONTROL—Operator has full control at all times through use of an automatic off switch in handle which shuts off motor when grip on handle is released.

BALANCE—Supporting and equalizing bracket provides for suspension to overhead counterpoise. Hands are thus free to guide and operate saw with accuracy and speed.

GUARD—Chrome plated cast bronze guard protects operator.

DRIVE—Motor drives through bevel gear and pinion to 10 pitch involute spur gears. All gears are made of chrome nickel steel. Gear driving saw is mounted on double row annular ball bearing of highest grade and is protected from saw dust, etc., by a tight fitting screw cover. Bevel gear is mounted on two opposed Timken tapered roller bearings.

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Total length is 24 inches. Weight with AC motor is 40 lbs. Standard is made of cast bronze, chrome plated. All aluminum parts are highly polished.

Also manufacturers of the Well-known B & D Combination Rump Bone Saw and Carcass Splitter . . . Beef Breast Bone Opener . . . Cattle Dehorning Saw . . . Beef Scribe Saw . . . Ham Marking Saw . . . Pork Scribe Saw . . . Hog Backbone Marker & Carcass Splitter . . . Utility Saw

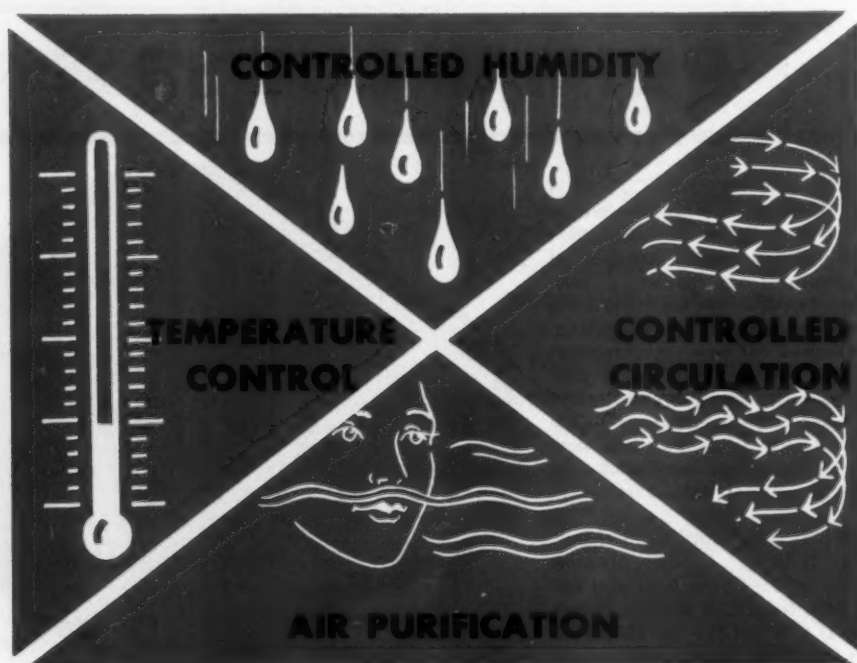
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COLD IS NOT ENOUGH to keep meat at its best!



Controlled temperatures are necessary to retard the growth and action of bacteria, and the temperature must be in perfect balance to blend with the product.

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Controlled circulation is necessary in order to constantly wipe off the product, removing such bacteria, molds, odors, etc., which would cause the meat to deteriorate.

Air purification is very essential because it removes from the air those bacteria, molds, odors, that were picked up by the above circulation.

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WITH SPRING ACTUATED HOOK RETURN

IT'S SMOOTH.



AND SAFE.



AND STURDY



Hook alignment is automatic; rail end is always closed. Operator has continuous and complete control.

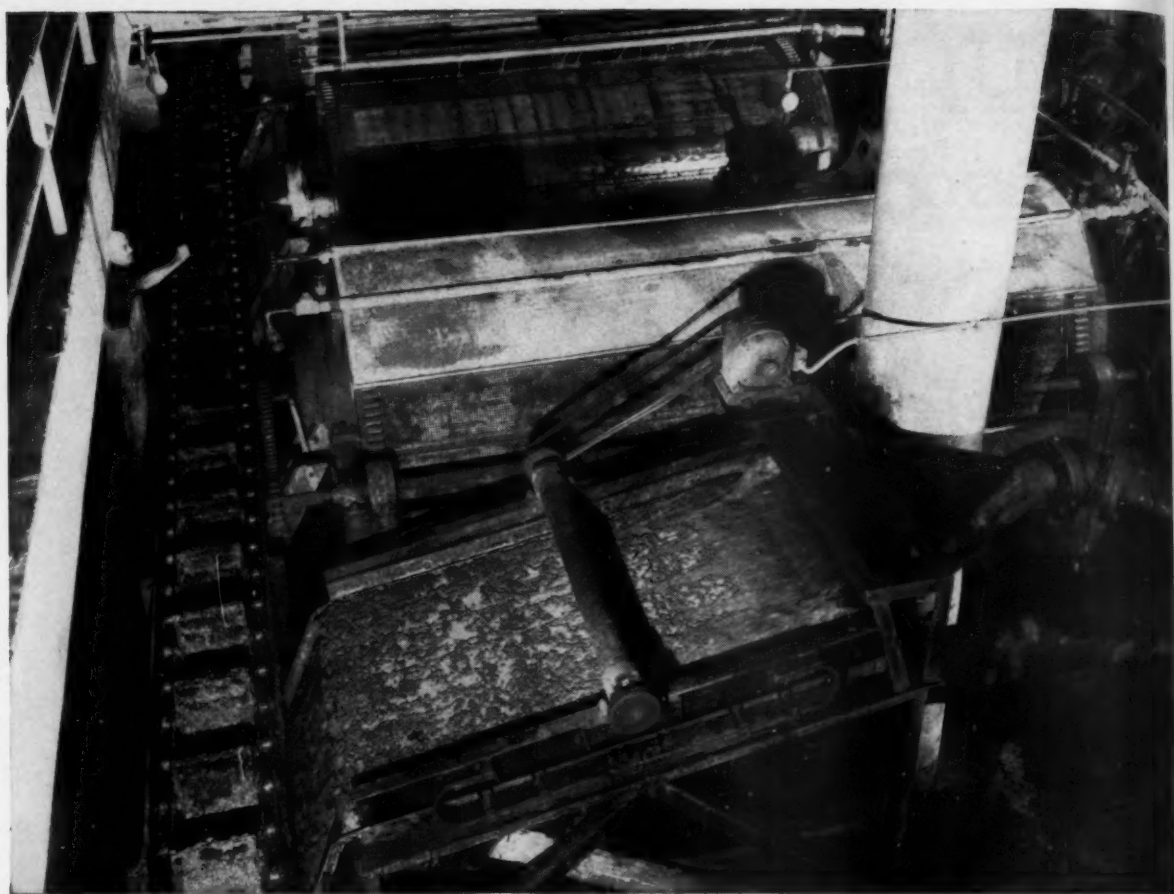
Complete in one unit, the 422 requires little room and no accessories. Simple to install. Easy to maintain. Of course, it's built by "Boss".

Ask your BOSS representative for further details, or address your inquiry direct.



Best Buy Boss

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



LINK-BELT *Vibrating Screen* **"DOES A BETTER JOB"**

DEWATERING PAUNCH MANURE

"Better performance in every way" describes the results of installing a Link-Belt vibrating screen for dewatering paunch manure at an Iowa meat packing plant. Handling 500 gallons per minute, the new screen seen in the foreground, above, occupies about half the floor space required by older type screens of similar capacity. Due to its open design, cleaning is seldom required, and is much easier when needed. Power requirements are low and maintenance negligible.

In this and similar plants, Link-Belt vibrating screens

give effective economical service separating solids from wash water in the recovery of grease, for recovering tankage and for removing objectionable solids from municipal sewer systems.

Link-Belt manufactures a wide variety of handling and screening equipment. Our engineers will gladly show you how to apply a compact, economical installation to your individual problems. Call your nearest Link-Belt office.

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Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Dallas 1, Minneapolis 5,
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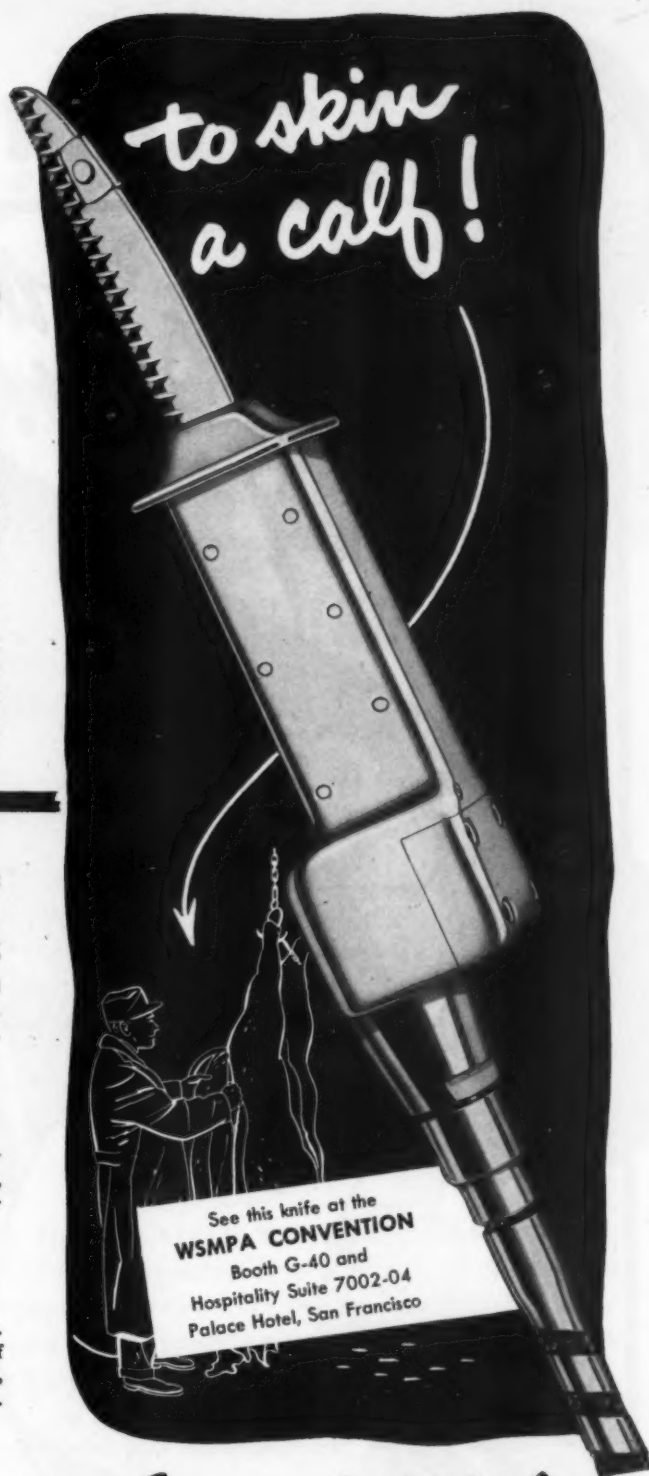
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LINK-BELT Vibrating SCREENS

*most
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OUR ELECTRIC CALF SKINNING KNIFE GIVES 15% GREATER YIELD — MORE NO. 1 HIDES!

Produces more No. 1 hides and unscarred carcasses, even with unskilled operators. Production rate, 8 to 7 over regular hand knife. Completely safe, cannot harm operator on contact. Will remove hides from smallest milk calf to large cattle. Weighs only 1½ lbs. exclusive of ¼ hp. motor and flexible cable. Proved by 2 years' service. We'll gladly demonstrate and prove its profit possibilities.



LOAF MOLDS AND HAM BOILERS

Light weight, easily cleaned. Unbreakable, non - corroding, non-porous. New DIXIE CAST Alloy, with stainless steel springs that last indefinitely. **GUARANTEED ONE YEAR.** Write for more information.



FROZEN MEAT SLICER

We'll prove this slicer pays for itself and returns a cash profit, regardless of the size of your operation.

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Sturdy DIXIE CAST Alloy. 5 lbs. light. Half the cost of stainless steel. Polished finish, easy-slip blades. Easily cleaned. Standard shapes and sizes.

Got a Problem? Our engineering staff knows its way around tough production problems. Engineering skill and know-how have saved thousands of dollars for scores of packers. No obligation for consultation about your own equipment or plant problems.

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IN JUST 15 MINUTES
YOU CAN KNOW -



PATENTED U. S.

THE FAT CONTENT OF GROUND MEAT!

WITH THE NEW

LIPOMETER

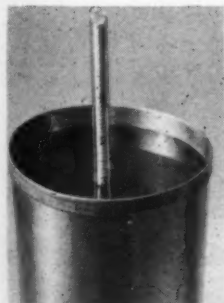
Pronounced LI-POM'-E-TER



Placing meat sample in testing chamber

ANYONE CAN USE IT

Processors can now determine with close accuracy, the fat content in beef or pork and actually CONTROL THE PERCENTAGE OF FAT AS IT IS PREPARED!



Reading on gauge shows fat content of sample. OPERATES ON THE PRINCIPAL OF A HYDROMETER

INVALUABLE IN THE FIELD OF MEAT INSPECTION
 State, County and City inspectors now using the LIPOMETER claim it indispensable for making "on the spot" tests.

ACCLAIMED THE GREATEST ADVANCEMENT IN MEAT PROCESSING IN 50 YEARS

LIPOMETER with fitted case as shown - top photo \$100.00

LIPOMETER without case in compact unit . . . \$87.50

F. O. B. NATIONAL CITY, CALIFORNIA

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2300 NATIONAL AVENUE, NATIONAL CITY, CALIFORNIA

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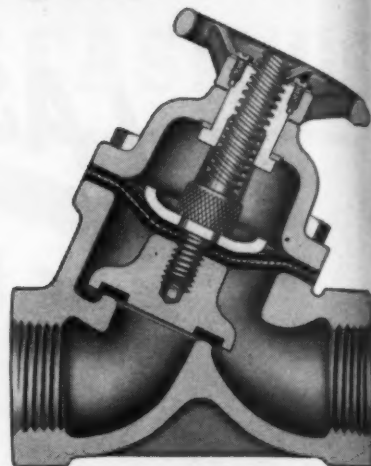
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FOR BETTER CONTROL OF HARD-TO-HOLD FLUIDS

Crane Diaphragm Valves—in plain iron or Neoprene-lined types—are ideal for conveying compressed air, compressed or liquefied gases, volatile and corrosive fluids. Crane separate disc-diaphragm construction—a revolutionary improvement in packless valve design—makes these new valves safer, more durable, more efficient.

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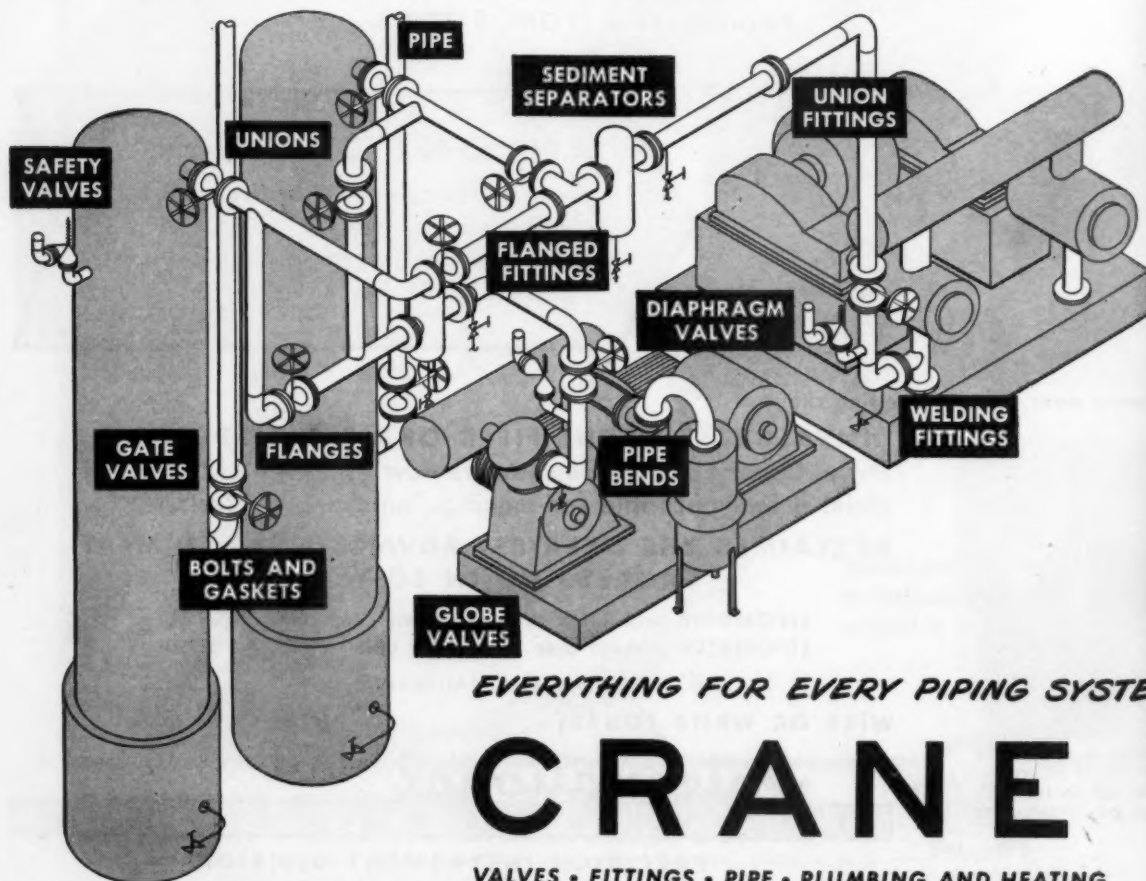


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Up to 150 pounds water, oil,
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temp. Sizes up to 6 in.
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EVERYTHING FOR EVERY PIPING SYSTEM

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VALVES • FITTINGS • PIPE • PLUMBING AND HEATING



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TRUCK REFRIGERATION

WINS CUSTOMERS, SAVES MONEY

For The LUPER TRANSPORTATION COMPANY

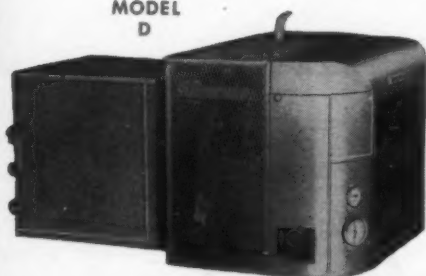
"During the past 18 years, we have been operating in the Southwest transporting fresh meats and packing house products. During this time we have tried all types of refrigeration, but nothing has been as satisfactory as the THERMO KING units we now operate.

"In addition to being the best type of refrigeration ever used, THERMO KING TRUCK REFRIGERATION costs only one-half as much as any other. Our shippers and customers are better satisfied with service, and that means more business.

"Maintenance expenses are lower with THERMO KING, and there are fewer losses due to road failures. The light weight of the unit and the small space required give us more payload."

—F. M. Bauslaugh
The Luper Transportation Co.
Wichita, Kansas

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Automatic temperature control—cools and heats—maintains proper temperature regardless of outside temperature.

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More payload space—units occupy less than 8 cubic feet of normally unused space.

Forced circulation—insures uniform temperature throughout cargo.

Protects all perishables—fresh and frozen produce, meats, poultry, fish—dairy products—confectionery—beverages—bakery products—or any other perishable.

Dealers in all principal cities

U.S. THERMO CONTROL CO.

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World's Largest Builder of Gasoline Engine
Powered Refrigeration Units



MAIL THIS COUPON—NOW!

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THERMO KING Mechanical Refrigeration for trucks and trailers.

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This important fact is revealed in the results of a new nationwide study of consumer buying habits in super markets. When compared with service meat departments, unplanned purchases of both fresh and luncheon meats were substantially greater in 100% prepackaged meat departments.

The growing trend to self-service meat selling also emphasizes the value of selling packages at the point of sale . . . packaging that helps prompt impulse sales and extra volume.

For a complete report on consumer meat-shopping habits, write for your copy of "On with the New." E. I. du Pont de Nemours & Co. (Inc.), Cellophane Division, Room 2446 Nemours, Wilmington 98, Del.

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Shows what it Protects . . .
Protects what it Shows



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... THROUGH CHEMISTRY

Better Maneuverability

SAVES DELIVERY TIME

WITH ALL THESE **extra**
COST-SAVING ADVANTAGES

- 1** Saves driver time and energy.
- 2** Power lift-cab for complete accessibility and lower maintenance cost.
- 3** New safety features.
- 4** Longer body without increasing overall length... greater load capacity.
- 5** Saves time in traffic... space in the garage.



MEAT PACKERS can substantially save delivery time and costs with the new White 3000... the entirely new truck that is engineered for your business. It saves time on every phase of delivery service... reduces the per unit cost of delivery.

This new kind of truck is miles ahead for specialized delivery service because it sets a new standard in truck efficiency. Its functional design... its new weight distribution principle... its revolutionary approach to reducing

truck maintenance costs—these are all exclusive advantages that make the new White 3000 a profitable investment that pays dividends for years.

And the White Quality which operators can measure in terms of fuel economy, low maintenance cost and long life, makes the new White 3000 your answer to today's truck problems.

Your White Representative will be glad to show you how the sensational new White 3000 can be profitably used in your business.



IMPROVED VISIBILITY IN ALL DIRECTIONS...
HELPS THE DRIVER BE A BETTER DRIVER



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THE WHITE MOTOR COMPANY OF CANADA LIMITED • FACTORY AT MONTREAL

FOR MORE THAN 50 YEARS THE GREATEST NAME IN TRUCKS

White
SUPER POWER
3000



Tips its cab to service

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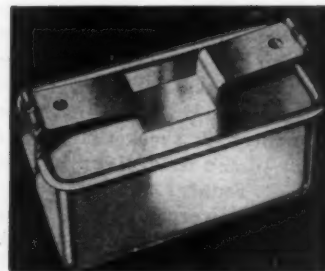
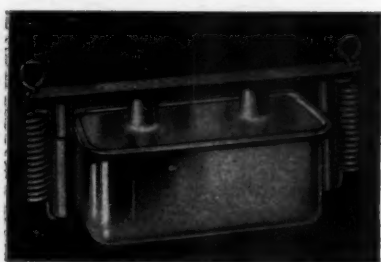
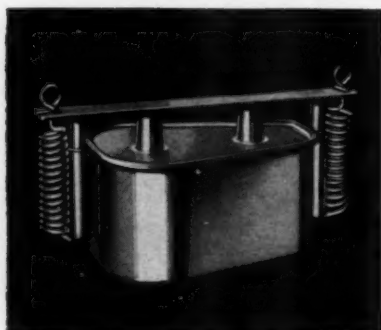
The Consolidation of Two Great Names
in the Meat Packing Industry

GLOBE and HOY

The Globe Company, for 36 years serving the meat packing industry with expertly designed equipment, has recently acquired the Hoy Equipment Company, Milwaukee, designers and manufacturers of Ham Boilers and Loaf Molds for 15 years. The consolidation of these two outstanding equipment manufacturers will result in greater effi-

ciency, better service and distribution of the already famous line of Hoy products.

Globe is proud of this addition of the HOY products to its distinguished family. Please refer all inquiries relating to Hoy Ham Boilers and Hoy Loaf molds directly to Globe.



See us at Booths G 31 and G 32 • Western States Meat Packers Convention
Feb. 21-22-23 • Palace Hotel • San Francisco

The **GLOBE** *Company*

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USDA Reports Backlog of Animals for Meat Production Showed an Increase During 1949

CATTLE numbers in the United States increased nearly 2,000,000 head, or about 3 per cent during 1949, according to the U. S. Department of Agriculture report of livestock on farms and ranches on January 1, 1950.

This marked a definite uptrend in the cattle numbers cycle (predicted by THE NATIONAL PROVISIONER more than a year ago) which reached the low point two years ago and showed a slight increase during 1948.

The increase in all cattle was accompanied by gains for all of the different classes except steers. The steer population was reduced by a record steer slaughter in 1949. Although slightly more cattle and calves were on feed than a year ago, there were fewer steers and more calves in the cattle on feed inventory. On the other hand, cow slaughter was the smallest in several years. This, and increased replacements, led to the upturn in cow numbers. The number of cows kept mainly for beef production reached a new high at the beginning of this year, while milk cow numbers were increased slightly.

The largest percentage increases in all cattle numbers were noted in the south Atlantic and south central states. Slaughter of cattle and calves, although slightly less than in 1948, was still relatively large. The heavy slaughter and the increase in inventories were supported by a good calf crop in 1949. Imports from Canada were less than in previous years, but the reduction was largely in dairy types with some increases noted for feeder cattle. The quarantine on Mexican imports of cattle remained in effect during 1949.

Hog numbers were the largest since 1946 and were up 6 per cent from last year. Nearly all the increase was in hogs

under six months old and reflects the increase in the fall pig crop. The number of hogs over six months old was about 1 per cent higher than last year. However, all of this increase was in the number of sows and gilts being held for spring farrowing. The number of other hogs over six months old was down 3 per cent from last year. Marketing of hogs from the spring pig crop started early and was very rapid during the fall months. This resulted from earlier farrowings, lighter weights and a heavy rate of feeding to reach marketable weights earlier.

Sheep numbers continued downward in 1949, but showed the smallest decrease since the decline began in 1942. Stock sheep numbers are at an all time low in the 83 years of record and 45 per cent below the recent peak in 1942. Sheep and lambs on feed were down 7 per cent from a year earlier and the smallest since 1922. Slaughter of sheep and lambs in 1949 was the lowest since 1918, and about 21 per cent below 1948. The proportion of the ewes in the 1949 slaughter was less than in any year since 1941. Even so, the 1949 lamb crop was not large enough to maintain sheep inventories during the year, although there is evidence that interest in sheep raising is reviving. Texas had very favorable conditions for sheep during 1949, but in Wyoming, Utah and the Northwest the severe winter in early 1949 caused heavy local losses. In the West there was less culling of ewes than in recent years, and considerable local demand for breeding stock and a tendency to retain ewe lambs. The number of ewe lambs held indicates the downward trend in stock sheep may be coming to an end.

All livestock and poultry on farms and ranches showed a net increase during

(Continued on page 55.)

PACIFIC COAST RENDERERS WILL MEET FEBRUARY 24

The Pacific Coast Renderers Association will hold its annual meeting at the Palace hotel in San Francisco on February 24, the day following the annual meeting of the Western States Meat Packers Association. It will be an all-day affair in Room 2127, with a luncheon in the California Room.

R. E. Walters, president of the National Renderers Association, will discuss problems facing the rendering industry. L. Blaine Liljenquist, WSMFA Washington representative, will give his views of the tallow and grease situation.

BUYING SMOKED PICNICS

The USDA announced Thursday that the CCC will ask for offers of smoked picnics for the school lunch program, for delivery between March 13 and March 31. Offers are to be received by wire by noon February 23, and acceptance will be made by midnight, February 27.

TO BUY ARGENTINE BEEF

The Army has contracted to purchase from Argentina 1,265,840 lbs. of beef carcass, grade comparable to U. S. Commercial and/or Utility, at \$.1784 per lb., delivered Piraeus, Greece, on April 25, 1950.

Armour's Results in First Quarter "Reasonably Good"

Operating results of Armour and Company in the first quarter of the 1950 fiscal year have been "reasonably good," Frederick W. Specht, president, told stockholders at the annual meeting in Chicago on Friday. In the last two quarters of 1949 the company's earnings trend was favorable and, while final results of the first quarter of 1950 have not yet been compiled, best estimates indicate improved earnings for that period.

In analyzing prospects for 1950 Specht discussed some of the factors affecting the business. Operating expenses are rising steadily and no relief from heavy taxes is in sight, he said. Last year the company paid out more than \$10,000,000 in taxes of all kinds. This year, with an increase in federal old age benefit tax payments, the company faces an additional outlay of about \$800,000.

New union contracts grant certain benefits and adjustments which substantially increase payroll expenses. Government programs such as farm price supports may seriously affect operations, Specht continued, and a series of prolonged strikes in major industries might curtail buying power and have an adverse effect on results in the packing industry and business generally.

Three new directors were elected by the stockholders: Frederick R. Baird, Harry S. Eldred and William Wood Prince. Re-elected to the board were Sewell L. Avery, Weymouth Kirkland and Elisha Walker.

30-HOUR, 5-DAY WEEK IS ASKED BY HELSTEIN

A demand for a 30-hour, five-day week in the meat packing industry was made by Ralph Helstein, president of the United Packinghouse Workers, CIO, in a talk at the union's recent district convention at Fort Dodge, Ia. Representatives of CIO locals in Iowa, Nebraska and Colorado, the union's largest district, attended the meeting.

Helstein contended that changes in the industry in the last few years make a 30-hour week "imperative." Meat production has increased 4 per cent in the same period that employment and earnings have fallen off 2 per cent, he said. In effect, this means that more meat is being produced an hour by fewer workers at less pay, he pointed out.

The CIO president also asked for a health insurance program, financed by a tax on the packing industry. He asserted that medical care of the worker is properly chargeable to the industry.

THIS significant talk by W. C. Jackson was made at livestock conferences for county extension agents held last month by Wilson & Co. at Albert Lea, Minn., and Cedar Rapids, Ia.

It followed two other discussions. One of these dealt with the "Effects of Weight and Finish on Hog Values" which showed how much less heavier hogs are worth per pound because (1) they produce larger pork cuts, which sell at a discount, (2) they produce a smaller proportion of the more valuable lean cuts, and (3) they produce more fat and lard, which now are relatively cheap.

The second discussion analyzed "Trends in Hog Prices by Weight Classes and in Weights of Hogs Marketed" and brought out how discounts on heavier hogs have increased in recent years as consumer preference for light cuts and for lean cuts has grown, and as the demand for fat cuts and lard has declined.

HOW can we relate live hog values to cut-out performance?

This is a subject of keen interest, not only among producers, but within the industry as a whole. The reason for this interest is the increased price differential in recent years between the lean and fat cuts, which tends to accentuate the significance of cut-out performance, or the yield of the lean cuts, in determining live hog values.

To say the same thing in a little different way: In times gone by, when lard sold for as much as or more per pound than the live hog, and when the price spread between the lean and fat cuts was comparatively narrow, then the mechanical breakup of the carcass into its lean and fat cuts was of lesser importance in determining actual values. But today, with the lean cuts currently selling for an average of around 13c more per pound than the cost of the live hog, and lard for around 7c less per pound than the live hog, it becomes very obvious that the yield of lean cuts in proportion to fat assumes tremendous significance in pin-pointing comparative values.

A very substantial amount of work has been done within the past year on this subject of relating live-hog values to cut-out performance. Several agricultural colleges have research projects under way, mostly on a carcass basis. The U. S. Department of Agriculture has made some extensive studies, including the relating of live hog grades to cut-out performance. Several packers have made their facilities and personnel available for special test work.

We in Wilson & Co. have fully recognized the recent trend in pork merchandising, and the possible impact it may

Ham ? %
Loin ? %
Picnic ? %
Butt ? %



Relating Live Hog Values to Cut-Out

By W. C. JACKSON
Supervisor of Hog Buying
Wilson & Co., Chicago, Ill.

have upon the swine producer. A little over a year ago, Allen Nash and C. R. Adams, our head hog buyers from Cedar Rapids and Albert Lea, came into Chicago, and, with the counsel of W. F. Etz, vice president in charge of our provision department, and G. B. Thorne and the men in his department, we set up a series of tests which we believed would provide us with factual information on many of the questions on cut-out performance which were being widely discussed in the industry. We thought we knew at least some of the answers, but we wanted the facts.

A Complicated Problem

From that discussion, and subsequent get-togethers, we developed an extensive series of tests, and it is the preliminary results of this work which we want to share with you.

First, at Cedar Rapids and Albert Lea, we set up a test project to be conducted on a live-drove basis. We have felt that any system of selective buying must eventually be related back to the live hog if it is going to mean much to the producer. Furthermore, with the volume of marketings in this country and with a single plant buying several thousand hogs each day, it would be wholly impractical to think of grading each hog individually as it ran by in the alley. Accordingly, at Cedar Rapids and Albert Lea we have conducted an extensive series of live drove tests, in which droves of from 10 to 25 or more uniform hogs have been selected alive, followed over the kill, and then the cutting floor to determine the exact cutting performance of each drove.

The objectives were two-fold: (1) to determine those characteristics of the

live hog which contribute to superior cut-out performance, and (2) to determine how consistently we could select for those characteristics under actual buying conditions. The development of a sound standard or set of specifications is important, but this task of applying that standard constructively out in the sorting alley is of equal significance, and a job of no small proportions.

Second, within the past year we have cooperated with the University of Missouri at our Kansas City plant in conducting a special study in which cut-out data were related back to the individual carcass, in contrast with the live-drove tests at Cedar Rapids and Albert Lea. These two projects have dovetailed perfectly. They have given us a balanced picture of cut-out performance. Each project provided certain information not available in the other, together with an opportunity to check and cross-check results.

There is one point I would like to make very clear. We do not come here today professing to know all of the answers. If there is one "stand-out" observation to be made, it is that this is an extremely complicated problem.

For example, the way that pork is merchandised considerably complicates the job of relating live values to realization as compared with other meat animals. The bulk of beef and lamb is sold fresh in the carcass, and live values need be related only to a carcass of a certain weight and grade. Pork, however, is not priced for sale until after the carcass has been completely broken up and after much of the product has gone through various processing and manufacturing operations.

Any one who thinks all the packer

has to do is to decide to pay a premium for superior cutting hogs, then suddenly start sorting hogs and paying a premium, could well take a lesson from this book of test results. There is far more to this problem than just developing a set of paper specifications and turning those specifications over to the buyers.

Although we know there is a great deal of work still to be done, I think we have developed some extremely interesting and useful information.

From our test work, we have developed a "Special" grade standard, and we are now buying a few hogs against this standard at a moderate premium both at Cedar Rapids and Albert Lea. Hogs are being considered for the "Special" grade only on a drove-lot basis, and within a weight range of 200 to 230 lbs. The lot must be very uniform, indicating that the producer is getting the job done, and so that only a very small proportion, if any, of the individual hogs in the lot will need to be sorted out.

Cut-Out Differences

This has been done with absolutely no fanfare or publicity. We have not proposed to launch out on any system of buying until we had proved to ourselves conclusively that we had a sound and constructive program from both a producer and a processor standpoint, and until we were able to apply it intelligently and consistently under actual buying conditions. We still have a lot to learn, but we have made a start.

Weight is, and will continue to be, a very significant and tangible factor in determining live-hog values. Previous discussions have shown clearly and factually why a 210-lb. hog is worth more than a 240-lb. hog, a 240-lb. hog worth more than a 270-lb. hog, and so on.

However, to carry the analysis one step further, we know from actual experience that there are some significant differences in the cut-out performance between hogs of the same weight, which poses the question we have attempted to answer in the test work I have outlined, namely:

What is it that accounts for the difference in cut-out performance between hogs of the same weight, and to what extent can these characteristics be recognized in the live hog?

Three carcasses have been specially selected to show differences that can occur in hogs of approximately the same live weight. These hogs carried substantially different degrees of finish as measured tangibly in terms of average backfat thickness of 1.4, 1.7, and 2.0 in., respectively.

	Carcass No. 1	Carcass No. 2	Carcass No. 3
Live weight, lbs.	216	210	221
Avg. backfat thickness, in.	1.4	1.7	2.0
Carcass length, in.	30.0	28.75	28.0
Lean cuts, per cent of			
chilled dressed weight	54.1	51.3	48.4
Lard, lbs.	24	28	32

Note that as degree of finish increases, yield of the lean cuts decreases by 5.7 per cent in these three carcasses. As finish increases, the yield of lard

increases by as much as 8 lbs. between these three hogs of approximately the same live weight.

The four lean cuts—ham, loin, picnic, and butt—account for over 90 per cent of the variation in carcass realization. The yield of these four cuts is the key index in comparative carcass values. We have coined a word—CUTABILITY—by which we mean "yield of lean cuts as a percentage of chilled dressed weight."

Any discussion of selective buying and cut-out performance will make frequent reference to *degree of finish* in the live hog as measured tangibly in terms of backfat thickness. For test purposes, we take this measurement at three points—opposite the (1) first rib, (2) last rib, and (3) last lumbar vertebra. Backfat is normally thickest over the first rib, reaches its thinnest point over the last rib, then thickens again as we move back to the last lumbar measurement.

The variation in backfat thickness is likewise very significant. Backfat tends to vary the most over the last lumbar vertebra, and least over the last rib. The average of these three measurements shows less variation than do any of the individual measurements. But most important, the average of the three individual measurements is more closely correlated with the yield of lean

cuts than any of the individual measurements which enter into that average.

In addition to the three measurements already indicated, we are also taking a fourth measurement over the seventh rib. This is a measurement which has been used in carcass studies for a long time. We have found the seventh-rib measurement to be the most dependable *single* measurement, but it is not as highly correlated with yield of the lean cuts as the *average* of the first-rib, last-rib, and last-lumbar measurements.

Time does not permit the use of a lot of statistics, charts, correlations and percentages in discussing the results of our cut-out tests. I simply want to review with you the general observations which have come out of this work, with the assurance that each has been proved factually step by step. The detailed data are available for further study at any time.

1. TYPE AND CONFORMATION:

We have all heard various suggestions within the last year or so to the effect that current pork industry requirements called for a more or less drastic change in the type of market hogs. We do not share that view. There is nothing in our test results which would suggest any departure from the intermediate or middle-of-the-road type of hog, which has proven its versatility for both pro-

OKLAHOMA CITY PLANT WINS THIRD ARMOUR SAFETY FLAG

That the packinghouse can be a safe place in which to work was again demonstrated by the Oklahoma City unit of Armour and Company. The plant was awarded its third safety flag by W. F. McClellan, Armour's safety director, for completing 1,000,000 man hours of accident free work in the period March 3, 1949 to August 25, 1949. The Oklahoma City plant also won the award in 1939 and 1941.

The plant safety director, A. C. Thurman, and the safety committee received the award at a presentation ceremony held last September. In token of the Indian ancestry of many of the employees, safety headquarters during the ceremony was established in a tepee on the plant grounds. Thurman, who also is plant industrial relations director, is one quarter Cherokee. He is shown, dressed in Indian attire, chatting with McClellan before the tepee.



Success of the plant's safety program is partly attributed to the support given to safety by E. Dobbs, plant manager and H. Danielson, superintendent. Plant supervisory meetings, which all supervisors are required to attend, are conducted by Dobbs. Absentees must have satisfactory excuses. The Oklahoma City unit did not stop at the 1,000,000 man hour mark, but went on to extend its accident free mark to 1,695,237 man hours before a non-production worker marred the record on December 23.

ducer and processor under a wide variety of conditions.

We have talked at past conferences about the changes in swine type which have occurred in this country in the last half century. There was the swing to the chuffy extreme after the turn of the century, then a swing to the rangy type in the twenties, followed by a sensible trend within all breeds back to the present middle-of-the-road kind.

There is no magic or hocus-pocus in this story from a breeding standpoint. You are sound in going back to your farmers with the same recommendation for the selection of breeding stock from a type standpoint. If anything, let's get a little more length, and above all emphasize *trimness, smoothness and meatiness* as strongly as possible.

We feel that further swine improvement will be accomplished within our already established intermediate type in two directions: (1) greater production efficiency and (2) superior cut-out performance. *It is wrong to emphasize either one of these yardsticks without reference to the other.* Some place in between these two is the middle-ground the industry should be seeking.

2. DRESSING PERCENTAGE:

Dressing percentage is, and will continue to be, a major factor in the determination of values as long as livestock is purchased on a live weight basis. However, in the case of hogs, any emphasis upon dressing percentage needs a very distinct qualification.

A drove of hogs may produce a high dressing percentage from (1) excessive finish or (2) because of a well-shrunk-out condition, trim, smooth, and free from any indication of wastiness or fill at time of marketing. Both factors contribute to dressing percentage, but the two are otherwise quite different in the effect they have upon cut-out values.

In all of our test work, we have successfully emphasized dressing percentage, *properly achieved*, without getting into hogs which were overdone and lardy. Test results show conclusively that we can select trim, smooth, well-shrunk hogs yielding 69.5 to 70.0 per cent or more with only a moderate degree of finish, and entirely consistent with a high yield of the lean cuts.

3. DEGREE OF FINISH:

We have definitely lowered our sights on finish. That is perhaps the most definite conclusion to come out of these tests. It seems clear that the most advantageous degree of finish from a cutting standpoint is below the general level of which both producers and buyers have previously been thinking.

We make that statement only with the definite qualification that we are not suggesting the marketing of unfinished hogs. It still requires some finish to produce firm, top-quality cuts of pork with a high degree of consumer acceptance.

Furthermore, there is nothing in this picture which implies that hogs will not continue to convert 40 to 50 per cent

(Continued on page 34.)

ARMOUR OPENS NEW MEDICAL CENTER AT CHICAGO PLANT

WORKERS at Armour and Company's Chicago plant who suffer injury or illness while on the job are accorded treatment in a new medical department that is the last word in up-to-date industrial dispensaries.

Although lost time accidents in the plant have been reduced to an average of about one a day, and most of those are relatively minor injuries, there is still a lot of medical work to be done in dealing with the ills of the 8,000 Armour employees involving principally health counseling and reasonable first aid for non-occupational illness for employees on the job.

Four full-time doctors and three full-time nurses are employed in the medical department. This is at the rate of one physician for 2,000 persons. The company also employs specialists for treatment of serious and extended accident cases.

The spotlessly clean medical department is housed on the third floor of a remodeled building located in approximately the center of the Armour plant area. The walls are faced with light green glazed tile. Floors are terrazzo finished for the best sanitation. The department is completely air-conditioned. Soft fluorescent lighting combined with the green walls lends a restful atmosphere that helps ease the tension of injured workers.

Patients are admitted in a waiting room where clerks record necessary data about them. They are then routed to the various departments in the medical center depending on the type of treatment required. A man with a cut hand will be directed to the dressing room where his wound will be attended to by one of the doctors under direction of Dr. G. A. Share, head of the plant medical department. Another man, with an injured foot, may be helped into the department by a fellow worker or transported via stretcher. Within a short time his foot will be X-rayed by Dr. J. P. Chiasson, who is in charge of the X-ray department. The worker will be comfortably bedded down in the men's ward while the X-ray is quickly developed and the doctors study the film to determine the diagnosis and treatment. Non-ambulatory cases requiring hospitalization or removal to home are carried from the department by special elevator to the parking area below.

But this is not the end of treatment for these workers. They will return at regular intervals for treatment and check-ups until pronounced fit again. The rule is that every injured person must receive prompt, efficient and sufficient treatment. Persons with healing fractures or sprains are treated in whirlpool hydro-tanks to aid their recovery.

INCLUDED in the department's modern equipment are four infra-red lamps, one ultra-violet lamp, two diathermy units and two whirlpool hydro-tanks, located in specially designed rooms. The men's and women's wards have four beds each. Instruments and dressings are sterilized in a good-sized autoclave. Several devices for examination of the eyes are on hand. The doctors are equipped with an excellent viewing screen for studying X-rays and with ample professional equipment for examining and for minor surgery and fracture work. A separate room houses a complete stock of pharmaceuticals. The walls and doors of the X-ray department are leaded to prevent radiations from leaving the area. After Dr. Chiasson sets the machine, he is protected behind leaded glass from where he can operate the equipment and view the patient at the same time without exposing himself to the rays. The dark room is said to be the finest of its kind available for X-ray development in point of time and volume.

The Armour medical department examines each new employee, averaging some 7,500 physicals completed each year.

Others on the staff include Dr. K. F. Kapov, assistant to Dr. Share, Dr. W. E. Putz, and Registered Nurses Eunice Black, Elizabeth Lucas and Kenneth Arbogast. The department is staffed at night by two medical students. Dr. J. A. Hubata, medical director of all Armour plants, maintains offices in the Chicago medical department.

Besides contributing to the welfare of the employees, the medical department performs other important functions, perhaps the chief of which is reducing lost time. Workers who cut their hands, for example, may develop serious infections which render them useless for many days. If treated by the medical department, they are sent back to their tasks without delay. By keeping records on all personnel, the department is able to recommend tasks in accord with the physical fitness of new employees and to advise changes in assignments of older workers that are more in keeping with their physical condition. Through the conscientious treatment of its patients, the depart-

(Continued on page 27.)

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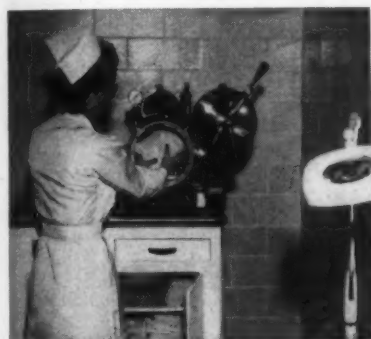
Dr. J. A. Hubata (seated) Armour's medical director, studies X-ray findings with Dr. Kapov and Dr. Share, who is head of the Chicago plant's medical department.



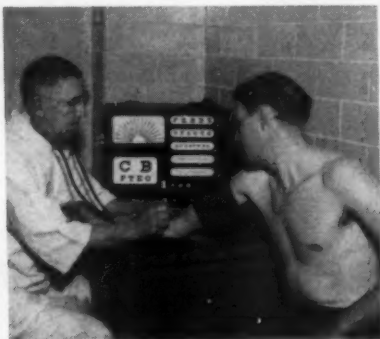
Nurse Black checks dressing of patient's hand injury while Dr. Share looks on.



Soon after accident, employee is accorded first aid treatment by Nurse Arbogast.



Instruments are sterilized in autoclave, re-sterilized every week when not used.



Dr. Putz checks worker's blood pressure. Device on table is used for eye tests.



Worker with fractured wrist takes hydro treatment under Dr. Kapov's supervision.



Dr. Chiasson adjusts photographic plate prior to shooting ankle X-ray. Employee had dropped a heavy carton on his foot.



The medical department has four infra-red lamps which provide soothing treatment for workers with muscular ailments.



Four full-time clerks have the huge task of preparing and filing medical data on all Armour workers in the Chicago plant.

Expertly Sewed



Your sausages are expertly sewed in Wilson's Natural Casings

Wilson's Sewed Casings are expertly sewed—carefully inspected—gives your product that finer quality appearance. See your Wilson man today for your Natural casing requirements.

General Offices  Chicago 9, Ill.

In every way sausage is best in
WILSON'S NATURAL CASINGS

TABLE 1—ANTE MORTEM AND POST MORTEM INSPECTIONS OF ANIMALS, FISCAL YEAR 1949

Kind of animal	Ante mortem inspection			Post mortem inspection		
	Passed	Suspected ¹	Condemned ²	Passed	Condemned ²	Total
Cattle	13,079,057	104,676	2,934	13,117,093	65,869	13,182,962
Calves	6,740,852	8,037	700	6,712,040	36,961	6,749,001
Sheep and lambs	13,889,085	5,640	825	13,895,500	74,234	13,894,311
Goats	262,057	7	...	262,064	1,258	262,064
Swine	48,941,872	121,356	2,078	48,956,231	106,482	49,062,683
Horses	307,529	266	8	305,916	1,869	307,785
Total	83,220,393	240,002	46,540	83,466,935	286,623	83,458,756

¹"Suspected" is used to designate animals suspected of being affected with diseases or condition that may cause condemnation in whole or part on special post mortem inspection.

²For causes and additional condemnations, see tables 3 to 5, inclusive.

³Horses are slaughtered and their meat handled and prepared in establishments separate and apart from those in which cattle, calves, sheep, goats, and swine are slaughtered and their meat handled and prepared.

⁴Includes 1,294 previously suspected animals that died in pens.

FEDERAL meat inspection was conducted at 996 establishments located in 347 cities and towns during the fiscal year ended June 30, 1949, according to the annual report of the chief of the Bureau of Animal Industry, U.S. Department of Agriculture. At the end of the fiscal year 475 slaughtering establishments and 453 establishments engaged in meat processing only were operating under federal meat inspection.

Seventy-seven per cent of all cattle, calves, sheep, and swine slaughtered commercially during the calendar year 1948 were slaughtered under the supervision of the federal meat inspection service. This figure does not include farm slaughtered animals which were estimated to make up 11.6 per cent of the total slaughter for the nation.

Tell Scope of Federal Inspection During '49

The relaxation of export restrictions in some foreign countries, especially Canada, and favorable monetary exchange values have resulted in a great increase of imported meat and meat food products inspected at the various United States ports of entry. The 254,519,299 pounds of foreign meat and meat food products passed for entry in fiscal 1949 was nearly three times the amount entered the previous year.

The seven meat inspection laboratories examined 23,886 samples of meat and meat food products and ingredients and substances used in their preparation. Of this number 2,473 samples were rejected. These rejections were made on account of finding of adulteration, unfitness for food, or other deviations from meat-inspection requirements.

Approval was given 26,837 new labels and sketches for proposed labels at inspected establishments and for the use of 156 labels for meat and meat food products intended for importation. Because they did not comply with labeling requirements, approval was withheld from 2,741 labels and sketches.

Drawings and specifications were reviewed for 809 projects for new or remodeled structures to determine whether

the construction and facilities complied with the requirements for slaughtering and meat processing establishments operating under federal meat inspection. Because they did not meet the requirements, 196 projects were disapproved. The approved projects represent approximately \$40,000,000 worth of construction.

The Meat Inspection Act and Regulations provide for the issuance of certificates of exemption from federal meat inspection under which a retail butcher or a retail dealer may ship interstate to his customers meat and meat food products not bearing the mark of federal meat inspection. During the year 110 certificates of exemption were issued to retail butchers and retail dealers, and 112 certificates of exemption were canceled. The number of certificates outstanding at the close of the fiscal year was 473.

Investigations of alleged violations of the Meat Inspection Act and Regulations are being made continually. The principal violations are in the unauthorized movement interstate of nonfederally inspected meat or product. As a result of these investigations, 198 let-

(Continued on page 26.)

TABLE 2—MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER SUPERVISION, FISCAL YEAR 1949¹

Product	Quantity Pounds
Placed in cure:	
Beef	120,720,960
Pork	3,213,574,334
Smoked and/or dried:	
Beef	55,987,753
Pork	1,990,532,562
Sausage:	
Fresh finished	242,785,972
Smoked and/or cooked	961,851,503
To be dried or semidried	118,735,086
Leaf, headcheese, chile con carne, jellied products, etc.	180,369,664
Cooked meat:	
Beef	29,799,827
Pork	552,006,645
Canned meat and meat food products:	
Beef	107,112,944
Pork	469,894,388
Sausage	83,493,448
Soup	402,232,097
All other	425,945,237
Bacon, sliced	679,605,630
Lard:	
Rendered	1,680,808,655
Refined	1,354,200,766
Rendered pork fat:	
Rendered	90,387,324
Refined	54,840,402
Oil stock	89,275,032
Edible tallow	75,697,290
Compound containing animal fat	202,775,520
Oleomargarine containing animal fat	26,390,268
Miscellaneous	91,065,049
Horse meat products:	
Placed in cure	9,498,650
Chopped	25,274,771
Canned	43,108,666
Horse oil	3,042,481
Total	713,381,083,144

¹The following quantities of meat and meat food products were condemned on reinspection and destroyed for food purposes on account of having become sour, tainted, rancid, unclean, or otherwise unfit for human food: Beef, 2,784,746 pounds; pork, 4,701,794 pounds; mutton, 80,567 pounds; veal, 57,102 pounds; goat meat, 3,083 pounds; horse meat, 141,756 pounds; total, 7,769,078 pounds.

²This figure represents inspection pounds. Some of the products may have been inspected and recorded more than once on account of their having been subjected to more than one processing treatment, such as curing first and then canning.

TABLE 3—REPORT OF CANNING OPERATIONS AT OFFICIAL ESTABLISHMENTS, FISCAL YEAR 1949

Product	Quantity of finished product	
	Slicing and institutional sizes (8 pounds or over)	Consumer packages or shelf sizes (under 8 pounds)
Luncheon meat (including such items as spiced ham, chopped and pressed meats)	193,914,148	101,966,581
Canned hams (whole and fractional)	123,392,350	3,726,363
Corned beef hash	11,616,690	71,326,282
Chili con carne	6,114,774	77,309,993
Vienna sausage	1,781,788	58,094,344
Potted and deviled meat food products (excluding deviled ham)	107,642	40,113,581
Deviled ham	190,993	7,538,002
Tamales	755,992	25,855,352
Sliced dried beef	230,579	6,591,936
Liver products	375	4,897,320
Meat stew (all types)	1,348,525	41,102,954
Spaghetti meat products (all types)	1,089,080	36,358,013
Tongue (other than pickled)	1,384,904	6,577,101
Vinegar pickled products	12,290,000	20,033,410
All other products containing 20 percent or more meat	18,266,659	106,629,948
All other products containing less than 20 percent meat (excluding canned soup)	2,340,846	102,699,533
Total of all products	375,025,354	711,420,663

RECENT PATENTS

The information below is furnished by patent law offices of

LANCASTER, ALLWINE & ROMMEL

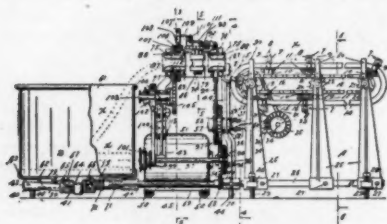
468 Bowen Building
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,492,222, SAUSAGE MACHINE, patented December 27, 1949 by Parker A. Jacobson, Evanston, Ill.

This is an attachment for a machine having a device for conveying a stuffed sausage casing and for forming it into links and comprises frame having a pair of axially aligned tubular trunnions



journalled on a support through which trunnions the unlinked section of the sausage casing is conveyed to the machine, a pair of cooperating rolls journalled on the frame for holding this casing to turn with the trunnions, and a device for rotating the frame to turn the unlinked section of the casing and thereby twist the same at the outer end of the last formed link in the casing.

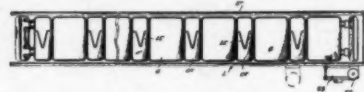
No. 2,492,308, TENDERIZING METHOD AND APPARATUS, patented December 27, 1949 by Louis J. Menges, Montclair, N. J., assignor to Westinghouse Electric Corp., East Pittsburgh, Pa., a corporation of Pennsylvania.

The method comprises chilling to a normal preserving temperature, enclosing the chilled meat with a sterilizing lamp, circulating air over the sterilizing lamp and meat until tenderized, while using the heat-absorbing capacity of the meat itself, in lieu of other refrigeration, to bring the temperature of the ambient air down to below room temperature, but heating the air when necessary to maintain its temperature above 60 deg. F. and after tenderizing chilling the meat to a normal preserving temperature.

No. 2,492,387, VISCERA AND HEAD INSPECTION APPARATUS, patented December 27, 1949 by Alvin O. Lundell, Chicago, Ill., assignor to The Allbright-

Nell Co., Chicago, a corporation of Illinois.

Carcasses are inspected in an apparatus which includes large sized, viscera-holding pans and small size pans, close-



ly associated therewith having a device for releasably holding the heads so that their nose and upper skull portions face downward and rest directly on central portions of the small sized pans.

No. 2,493,063, SAUSAGE, patented January 3, 1950 by Joseph J. Frank, Union, and James C. Macy, Elizabeth, N. J., assignors to Hercules Fasteners, Inc., a corporation of New Jersey.

A sealing method for a flexible sausage casing is provided and comprises pleating the collapsed end of the casing, passing a barrel fastener over the gathered pleats, and crimping the fastener into firm and sealing contact therewith.

No. 2,493,459, METHOD AND APPARATUS FOR RENDERING FATS, patented January 3, 1950 by Raymond Koppit and Charles J. Davis, jr., Chicago, Ill., assignors to Armour and Company with headquarters in Chicago, Illinois, a corporation of Illinois.

Pork fats are rendered by cooking fat-containing stock in the presence of steam to produce a mixture of lard, floaters, tankwater and tankage, allowing the cooked stock to settle into strata, withdrawing tankwater to lower the lard level to a draw-off point above the bottom of the stratified stock, withdrawing the lard at the draw-off point, and thereafter separately withdrawing from the bottom of the stratified stock the tankage, the remaining tankwater, and the floaters in order.

No. 2,494,138, SKINNING MACHINE AND METHOD, patented January 10, 1950 by Leonard De Moss, Des Moines, Iowa, assignor to Swift & Company, Chicago, Ill., a corporation of Illinois.

Sheep and the like are skinned by suspending the body from the hind legs thereof, holding the neck portion of a pelt that has previously been loosened from the underside and forelegs of the body, and then lifting the forelegs of the body to relatively pull the pelt from the body, this lifting action serving to draw taut the surface of the back and rump of the carcass at the point where the pelt is being separated from the carcass.

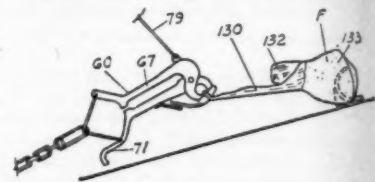
No. 2,489,483, MANUALLY OPERABLE MEAT CLEANING IMPLEMENT HAVING AN ELASTIC

SCRAPING EDGE, patented November 29, 1949 by Frank Czapar, jr., San Diego, Calif.

This hand tool has a body in the shape of a "U," having an elastic lip portion along its lower edge.

No. 2,493,707, METHOD OF SKINNING MEAT, patented January 3, 1950 by William F. Weber, Chicago, Ill., assignor to Armour and Company, Chicago, a corporation of Illinois.

Meat pieces are skinned by loosening the skin at one edge of the piece with



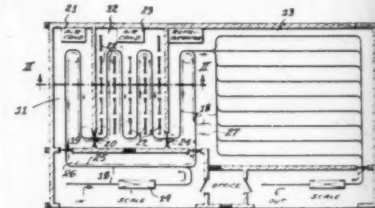
the piece disposed so that this edge is in a rearward position, holding the loosened skin against forward movement, and moving the piece forwardly while permitting the piece to turn as the skin is removed therefrom.

No. 2,494,114, STABILIZATION OF FATTY MATERIALS, patented January 10, 1950 by Howard C. Black, Chicago, Ill., assignor to Swift & Company, Chicago, a corporation of Illinois.

For stabilizing the material against reversion and rancidity produced by oxidation, the inventor adds thereto a mixture of a small amount of nor dihydro guaiaretic acid, together with a small amount of citric acid and a small amount of lecithin.

No. 2,489,918, PROCESS AND APPARATUS FOR TREATING MEAT, patented November 29, 1949 by Louis John Menges, Basking Ridge, N. J., assignor to Westinghouse Electric Corp., East Pittsburgh, Pa., a corporation of Pennsylvania.

This process comprises slaughtering, then cooling during a period not ex-



ceeding 24 hours to an internal temperature between about 54 degs. and 59 degs. and then tenderizing in air at from about 68 to 70 degs. for about two days.

No. 2,491,646, PROCESS FOR TREATING ANIMAL MATERIALS, patented December 20, 1949 by Harold M. Coleman and Albert H. Steffen, Chicago, and Ervin W. Hopkins, Hinsdale, Ill., assignors to Armour and Company, Chicago, Ill., a corporation of Illinois.

According to this patent the color of animal material containing myoglobin is improved by contacting said myoglobin with nicotine acid to produce a reaction pigment of bright red color.

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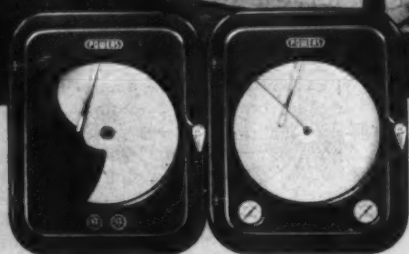
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& CROMBIE, Chicago



POWERS TIME CYCLE RECORDING REGULATOR

Used by INDUSTRIAL AIR
CONDITIONING SYSTEMS,
Inc., Chicago, manufacturer of
the five gas fired air conditioned
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For Better Quality Products
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Temperature • Humidity • Control

Powers air conditioning control helps INCREASE PRODUCTION and produce a MORE UNIFORM PRODUCT

John Morrell & Co. high quality standards are rigidly maintained in their modern smoke houses. Uniform temperature, humidity and smoke penetration are assured by the large volume of air accurately controlled by Powers Equipment. Valves, dampers and static pressure regulators are pneumatically controlled by POWERS Time Cycle Recording Regulators. Records of operation are supplied on 12" recording thermometer charts.

When you want accurate control of temperature or humidity for—

SMOKE HOUSES • COOKING VATS, RETORTS or KETTLES
DRYING, CURING or CHILLING ROOMS • SAUSAGE COOKERS
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...phone or write our nearest office

for valuable aid in selecting the right type of control
for your requirements. There's no obligation.

The Powers Regulator Co., Offices in 50 Cities.

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**HAM
FLAVOR**

"The Man Who Knows"



"The Man You Know"

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For *extra* goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

H. J. MAYER & SONS CO., INC.

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Plant: 6819-27 South Ashland Avenue

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**BEEF
HOG
SHEEP**

CASINGS

THE CASING HOUSE

Our 69th Year

BERTH. LEVI & Co. Inc.

• CHICAGO • NEW YORK • LONDON
• BUENOS AIRES • WELLINGTON • SYDNEY

Federal Inspection in '49

(Continued from page 23.)

ters of warning were issued, 43 cases of alleged violations were presented for prosecution, and 12 successful prosecutions were obtained.

The results of ante mortem and post mortem inspections are given in table 1. (See page 23.)

Meat and meat food products prepared and processed under supervision are shown in Table 2, which is a record only of inspection performed and not a statement of the actual quantity prepared.

Foreign meat and meat food products inspected and passed for entry into the United States in fiscal 1949 totaled 254,519,299 lbs. and included 102,113,130 lbs. of beef and veal from Canada; 79,528,244 lbs. of canned beef from Argentina; 17,226,485 lbs. of canned beef from Brazil; 20,363,343 lbs. of canned beef from Uruguay, and 15,529,866 lbs. of miscellaneous products from Canada.

Canning operations at official establishments during fiscal 1949 are summarized in Table 3.

The activities of the Animal Foods Inspection Division were performed under the directions of L. V. Hardy, veterinarian in charge. This division inspects, certifies, and identifies as to class, quality, quantity, and condition of canned food for dogs, cats, foxes, and other meat-eating animals.

The service was carried on in 24 plants located in 18 cities during the fiscal year. Production of canned animal food under certification amounted to 368,100,558 lbs. This represents an increase of 90,239,206 lbs. over the preceding fiscal year.

There were 114 labels and sketches of labels with the formula of the food for which intended, approved for use at plants operating under inspection and certification. Drawings and specifications, accompanied by application for inspection and certification, were received and accepted covering five plants. There were received for laboratory determination 242 samples of certified animal food and ingredients intended for use in the certified food. Of these, 19 were rejected.

INCREASE FEED RATION FOR SWINE IN TRANSIT

The Interstate Commerce Commission has declined to suspend effectiveness and hold an investigation into the lawfulness of railroad tariffs which increase the quantities of corn to be fed to hogs in transit. Consequently, effective February 15, an additional half bushel per car will be provided at an additional cost of about 65c.

FINANCIAL NOTES

Swift & Company has declared two special dividends of 75c, one payable on February 15 and the other payable on March 1.

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AMI Plans Five Regional Meetings on East Coast

The American Meat Institute has announced regional meetings in five eastern cities during the third week in March. Packers attending will have an opportunity to participate in discussions of all important problems affecting the industry, including government planning, labor matters, taxes, livestock supplies, and increased competition of other products. Discussions will be led by two members of the Institute staff, headed by H. R. Davison, vice president.

The places and dates of the five meetings are: Buffalo, N. Y., Monday, March 13, Buffalo Athletic Club; Boston, March 14, Hotel Kenmore; New York city, March 15, Astor hotel; Philadelphia, March 16, Ben Franklin hotel, and Baltimore, Md., March 17, Wedgewood Room, Emerson hotel. All meetings will begin with a "Dutch Treat" luncheon. Packers planning to attend are asked to notify their regional chairmen.

For the first week in March, AMI regional meetings are scheduled at Louisville, Ky. and Memphis, Tenn., the former on Wednesday, March 1, at the Brown hotel, and the Memphis meeting on March 2 at the Peabody hotel. Both begin at 12 o'clock noon.

CONVENTION DINNER DANCE

The Western States Meat Packers Association reported this week that it has booked Eddie Peabody, world renowned maestro of the banjo, as an addition to the outstanding list of entertainers at the convention dinner-dance, February 23. The event is an annual feature of the WSMFA meeting. The convention begins next Tuesday at the Palace hotel in San Francisco.

FREIGHT RATE PROPOSAL

Application No. 5519 and Supplement 1 thereto, covering trailer cars on fresh meats and packinghouse products from the Midwest to the Pacific Coast, was not acted on by the Freight Traffic Managers Committee in February. The application will come up before their May meeting.

Armour's New Medical Unit

(Continued from page 20.)

ment helps add to good company-employee relations.

The department also plays an important role in promoting safety. Frequently the medical man can place his finger on what may be the indirect cause of an accident or illness which is difficult for others to ascertain. By the example of injured personnel, the doctors can point out to others the importance of good safety rules and practices.

The department is constantly vigilant for new discoveries in the medical field and their applications to the growth of industrial medicine.



VS-6 SEALER FOR CASINGS costs only \$24.50 each, ready to use, 110 or 220 volts. Enclosed heating element is faced with Teflon plastic, has 3 controlled heats, is mounted on stainless steel base. Sturdily constructed.

HAND SEALING IRONS

for packaging consumer items

This HS-2 iron is ideal for every use where hand sealing irons are needed. Enclosed heated head has polished face, steel shank and insulated construction that keeps hardwood handle cool. Designed for easy handling and rapid sealing. Costs only \$9.50 each. Order now!

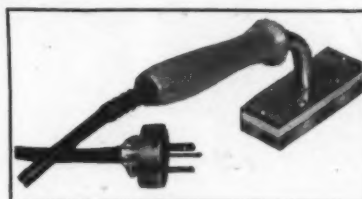
HEAT-SEAL CASINGS

and the GREAT LAKES SEALER

give a better package
at LOWER COST!

For a handsome package and low costs, with savings of up to 2" of casing, package your loaves and processed products in heat seal casings, sealed with a Great Lakes VS-6 Sealer.

Casing ends are neat and tight, no strings or tying are needed. Operation is rapid and efficient. Loaves look better and sell better, cost less to produce. Write!



GREAT LAKES STAMP & MFG. CO.

2500 Irving Pk. Rd., Chicago 18, Ill.

Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS,
HOTEL SUPPLIERS, CHAIN STORES,
AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U. S. Inspected MEATS ONLY



B. Schwartz & Co.

2055 W. PERSHING ROAD, CHICAGO 9, ILL., (Teletype CG 427)

[Bull Meat]

- ☐ Beef Clods
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

Look for the Cost Control Sign on all Barrels and Cartons



- SAFE SHORT-TIME CURING
- PROMOTES QUALITY
- ADDS PREFERRED MILDNESS
- IMPROVES FLAVOR, TEXTURE, APPEARANCE
- UNIFORM STRENGTH & PURITY

THE PRESERVATIVE
MANUFACTURING CO.

BROOKLYN, N. Y.



PRESCO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

Up and down the MEAT TRAIL

INSTITUTE MEETINGS IN SOUTHEAST AND WEST

Present at the American Meat Institute regional meeting at Knoxville, Tenn. on January 19, were: Herbert J. Madden, David G. Madden, G. R. Garner, Herbert H. Slatery, W. E. Story, A. C. Bruner, and R. L. Garner, East Tennessee Packing Co., Knoxville; Webster Q. Cochran and J. C. Bartley, Wardrup Provision Co., Harlan, Ky.; George W. Schneider and C. W. Conner, J. F. Schneider & Son, Middlesboro, Ky.; Robert T. Lay and Ira V. Lay, jr., T. L. Lay Packing Co., Knoxville; John Pella and Leland Wells, Neuhooff Packing Co., Nashville, Tenn.; D. E. Tindol, Swift



& Company, Knoxville; J. C. Wilson and Hugh N. Henry, John Morrell & Co., Knoxville; R. M. Bales, R. M. Bales Packing Co., Knoxville; A. N. Lawson and L. K. Needham, Purity Packing Co., Powell, Tenn.; H. M. Himes and Leslie M. Harper, Armour and Company, Knoxville; Martin Hurray, Knoxville Abattoir Co., Knoxville; S. E. Carey, S. E. Carey Co., Knoxville; J. L. Rogers, Valleydale Packers, Inc., Bristol, Va.; Frank Mann and George B. Rogers, Rome Provision Co., Rome, Ga.; H. L. Lingo, Nu-Way Meat Service, Johnson City, Tenn.; J. D. Morton, Morton Bros. Packing Co., Johnson City; Harold R. Bridwell and Edward Bridwell, C. D. Bridwell Packing Co., Kingsport, Tenn.; J. H. McCall, J. H. Allison & Company, Chattanooga, Tenn.; William C. Schmidt, Cincinnati Butchers' Supply Co., Cincinnati, and H. R. Davison and M. O. Maughan, American Meat Institute, Chicago.

The AMI regional meeting at Salt Lake City on January 25 was attended by (left to right): Glen R. Brockus and Marshall Anderson, King's Packing Company, Inc., Nampa, Idaho; E. W. Fallentine, Wilson & Co., Inc., Ogden, Utah; S. S. Moore



and John A. Steinson, jr., Swift & Company, Ogden; E. W. Stephens, American Meat Institute, San Francisco; L. C. Gianque, Lee Henriod, R. W. Madsen, and Paul McFarland, Archie McFarland & Son, Salt Lake City; H. R. Davison, American Meat Institute, Chicago; Suggs Jolly, Swift & Company, Ogden; J. H. Gepson, Swift & Company, Los Angeles; Iver T. Eglund, Swift & Company, Ogden; W. H. Cone, Rath Packing Co., Salt Lake City; E. C. Garrity, D. Heugly, and Maurice Dorton, The Cudahy Packing Co., Salt Lake City; L. A. Pitts, Wilson & Co., Salt Lake City; Lincoln D. Jones, American Meat Institute, San Marino, Calif. Also present, but not pictured, was A. K. Lediard, John Morrell & Co., Salt Lake City.

Personalities and Events of the Week

● Hans Pauly, president, Pauly Packing Co., Houston, Tex., has appointed Arthur Nason as general sales manager. Nason was connected with a national packer for many years.

● Scott Sallyards, retired traffic manager of Armour and Company's St. Joseph, Mo. plant, died suddenly at his home recently.

● Approximately 350 persons attended the fifth postwar dinner-dance of the Meat Trade Institute, February 5 at the Plaza hotel, New York city. John Krauss of John Krauss, Inc., was chairman of the committee in charge.

● R. W. Shannon, 84, for many years superintendent of Morris & Co., New York, died recently. He has lived in North Hollywood, Calif. in recent years.

● Albert D. Michaud has been named branch manager of the Worcester, Mass. plant of Wilson & Co. He has been with the company 17 years, most of the time in the provisions department.

● Swift Canadian Limited honored 54 employees of its plants in New Westminster and Vancouver, B. C., Canada, recently. All had 20 years or more continuous service with the company.

● A. L. Jones, assistant treasurer and general credit manager, Armour and Company, Chicago, is one of the speakers for the eleventh annual Midwest Food Conference sponsored by the Food Manufacturers and Allied Lines Credit Group of the Chicago Association of Credit Men. The meeting will be Friday, February 24, at the Sheraton hotel.

● J. L. Payne and N. T. Otterson of Roswell, N. M., will erect a meat processing plant in Artesia, N. M. Construction will start about March 1.

● Robert S. McCahan, veteran of more than 25 years in the meat industry, has become associated with W. M. Tynan & Co., New York packinghouse brokers. McCahan holds the American Meat Institute's 25 year service award.

● A recent issue of *U. S. Steel News*, United States Steel Co. employee magazine, contained an interesting article on packinghouse operations entitled "Steaks and Steel." Material for the story was secured from a tour through the Armour and Company plant in Chicago. Guides were Ralph MacManus, director of public relations, and Robert Roegner, division superintendent.

● The Rath Packing Co. is erecting a one-story steel building, 80 x 240 ft., at its Waterloo, Ia. plant. It is expected to cost \$60,000. The company is also adding a sixth floor to one of its other buildings.

● Smith Richardson & Conroy, Inc.,

Custom's

TIMELY TIPS

"CANNED OR BOILED HAMS"

Hitler's invasion of Poland started plenty. We neither condone nor admire anything he ever did. However, he stopped an invasion of the American boiled ham market. Many of us connected in the meat trade prior to this remember only too well the great number of Polish or other European canned hams that our markets were using.

ANOTHER INVASION INTO THIS VALUABLE PART OF YOUR BUSINESS IS UNDERWAY. IMPORTED FROM EUROPE, CANNED HAMS ARE BEING SOLD HERE NOW.

We think packers realize that most hams sold today are good or the consumers would not buy so many. The word "imported" has an appeal to our American public hard to explain. This alone will influence many to try these hams. You can hold that in check only by making a superior product.

Better... Super Hams are being made now with Custom's special Cures. Take advantage of your Custom Field Man's knowledge. Let him help you get started. Exclusive Cures can be developed for you that will be yours alone. Our Research Department is at your service for this. Our Field Man will assist by helping you make tests and forward your ideas to us.

You can be assured the finest, mellow, fully ripened flavor will be yours with either a Custom stock number or a Custom, "Developed Exclusively for You", Cure. There will be no fading of the rich, bright ham color even when very short time curing is necessary. Enzymes will be isolated and controlled to tenderize your hams while being cured—fast or slow.

Order five or ten barrels. See for yourself. Make only one change in your present method. Smoke and cook at lower temperatures. You know this will reduce shrink. This will take about the same time you use now to get your regular internal temperature. This is possible only with meats pre-tenderized while being cured with Custom Enzyme Cures. Custom stock number Cures are complete with nothing to be added. Packed in 300 lb. barrels at 15c per pound, F.O.B. Chicago. Complete directions available. DO IT NOW. WRITE TODAY.

Custom Food Products, Inc.

701-709 N. WESTERN AVENUE
CHICAGO 12, ILLINOIS

FOR FINER FLAVOR

Specify:

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Quality!

FOR HIGHER SALES

WSMPA EXHIBITORS

Five more firms have reserved exhibit space at the Palace Hotel, San Francisco, for the Western States Meat Packers Association convention February 21, 22 and 23, it was announced this week. They are as follows:

FIRM	BOOTH NO.
Eclipse Supply Company.....	G-38
Lambert Tire Company.....	H-10
Lasar Mfg. Company.....	L-4
Rapids-Standard Company.....	G-39
Sellers Injector Corp.....	L-6

West Palm Beach, Fla., has announced that its meat packinghouse located at the Florida East Coast Railway and Third st. has been enlarged and improved. Freezer space has been increased 50 per cent and the smoked meat cooler enlarged and a beef cooler installed, the announcement by H. S. Johnson, chairman of the board, and Ray C. Starkey, vice president and manager, said. The West Palm Beach unit is a branch of the parent company located in Miami.

● Dorset Foods Ltd. of Long Island city, N. Y., canners of meats and poultry products, has announced the association

of Arthur S. Davis as vice president. Davis has been in the food industry since 1911. Until recently he was connected with the E. Grenebaum Co., New York, meat processors and canners, as treasurer and general manager. He previously served in executive capacities with Adolf Gobel, Inc., and Stahl-Meyer, Inc., all of which



A. S. DAVIS

are located in New York city.

● About 125 of the 1,750 members of the Shen-Valley Meat Packers, Inc., met at the Timberville, Va. plant recently to witness operations and discuss future plans. The plant was opened last November 15. At the conclusion of the meeting W. J. Sheffield, plant manager, put on a demonstration which emphasized the plant's policy of buying hogs and other livestock on the basis of carcass-grade and weight, a custom rather unique in the United States. Another speaker was C. G. Randall of the Farm Credit Administration.

● Dr. Roy C. Newton, vice president in charge of research of Swift & Company, spoke recently before the Pittsburgh section of the American Chemical Society.

● Reginald Wentworth Hartwell of Worcester, N. Y., for many years until his retirement in 1949 secretary for Armour and Company in Latin America, died recently at the age of 67. He had been with Armour 30 years and during most of that time was in Buenos Aires.

Veteran Sausage Maker Has Record of 33 Years Service

George Dossett, who has completed 33 years as a sausage maker, having served with many packers, was eligible in 1942



GEORGE DOSSETT

to receive the American Meat Institutet's silver service pin for 25 years in the industry. His service record was not known, however, until Dossett mentioned it recently to Stanley B. Keim, secretary-treasurer of the H. H. Keim Co., Nampa, Ida. Dossett is superintendent of production in sausage making, rendering and curing at the Keim plant, having started with that firm in the spring of 1945.

He entered the packing industry in 1917 at the Sioux Falls, S. D. plant of John Morrell & Co. Seven years later he went to Chicago and began working for Armour and Company. He was transferred to the Omaha plant and later he went to Waterloo and joined the Rath Packing Co. In 1935 Dossett went to Idaho and worked at several plants in the Boise River Valley during the ten years before he joined the H. H. Keim Co.

According to Dossett, his biggest accomplishment is the rearing of nine children. His family range in ages from 10 to 30 years. His hobbies are bird hunting and the raising of chickens.

Dossett will be awarded the AMI 25-year emblem within the next week or two, at a party given by H. H. Keim Co. for him and his family.

Ohio Packer to Build Plant

Braun Bros. Packing Co., Troy, O., has announced plans for a new plant which will cost \$1,000,000. It will be constructed on a 35-acre tract owned by the firm and will more than triple present capacity, Alan Braun, vice president, said. Construction will begin this year if satisfactory bids are received. Plans were drawn by Henschien, Everts & Crombie, Chicago. The building will have a 360 ft. frontage along the railroad, and 254 ft. on Dye Mill rd.

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TO PUT THE INDIAN SIGN ON
HIGH REFRIGERATION COSTS!



HERE'S HOWE
SHELL AND TUBE CONDENSERS • Install Now!

(REMOVABLE TUBE DESIGN)

YOU SAVE money, space, labor, time, with Howe individually engineered installations, large or small. You get that constant exact temperature and humidity control which in thousands of plants is keeping products at top quality. Howe Shell and Tube Condensers can be compactly grouped in batteries for multiple installations, for any capacity plant. Both shell and tube and shell and coil types for Freon.

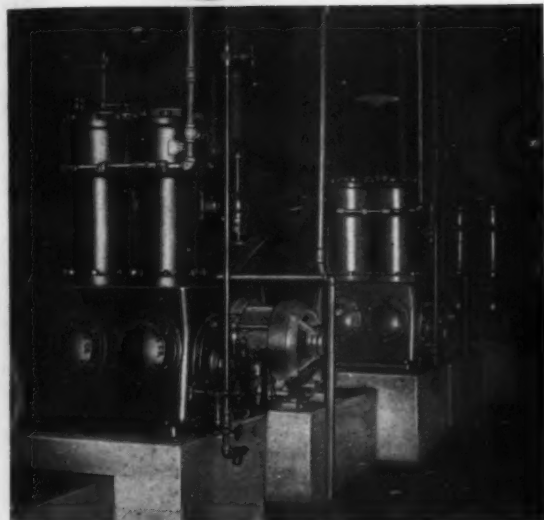
OUTSTANDING FEATURES • RETUBING — without special tools •
RETUBING — without experienced mechanics • TUBES — standard material
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HOWE EVAPORATIVE CONDENSERS save 95% on water,
as well as space. Ideal for restricted water areas.

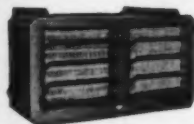
GET THE BENEFITS of Howe's 38 years of practical, test-
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SINCE 1912, BUILDERS exclusively of refrigeration equipment:
Ammonia compressors, standard, multiple effect and boosters, 2 to
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fin coils; locker freezing units; air conditioning (cooling) equipment.

A few territories still open . . . write for details
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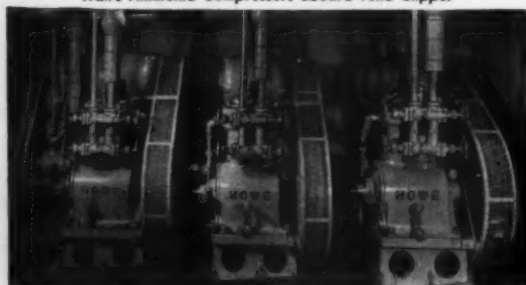
Three 20-ton Howe Compressors



Howe-Conditionaire Unit Coolers Ceiling Type

A size for every cooler and temperature
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Only the new CRY•O•RAP®

Give you the EXTRA shrink that produces denser, smoother, more uniform liver sausage.

★ CRY•O•RAP casings shrink in all directions to give a balanced, stable shrink.

★ CRY•O•RAP casings eliminate drying out, weight losses — give longest shelf life.

★ CRY•O•RAP casings give a denser liver sausage because it is cooked under higher pressure due to the special CRY•O•RAP shrink characteristic.

★ CRY•O•RAP casings permit *LOW* stuffing pressures.

★ CRY•O•RAP casings are highly impervious to moisture and gas transmission and are good for any sausage product that does not require smoking through the casing. It can be used as an "overcasing" for smoked sausage to prevent drying out, mold development, and to give long shelf life.

★ CRY•O•RAP casings are economical to use.



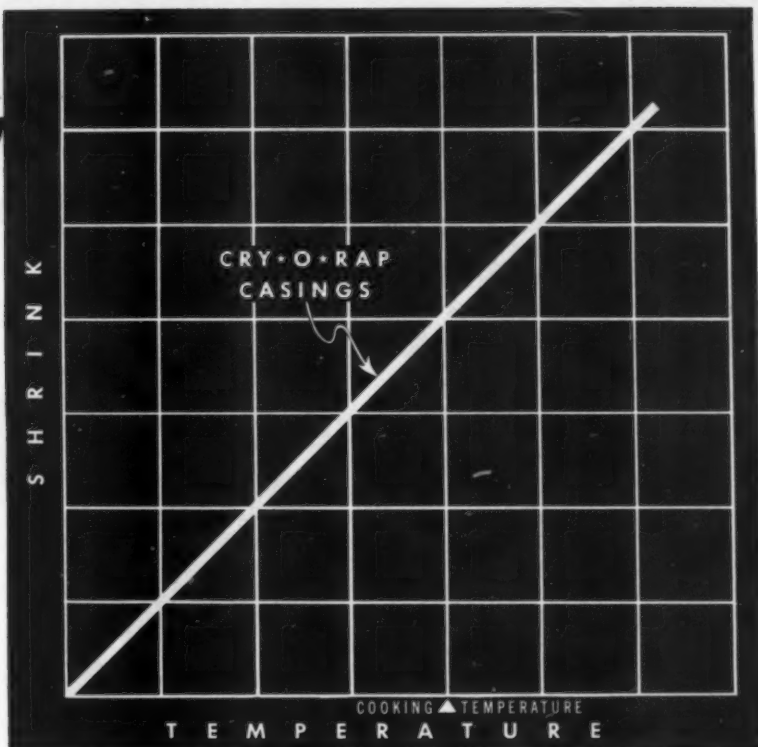
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SAMPLE CASINGS



*MADE FROM A SPECIAL DEWEY AND ALMY-DOW SARAN

CASING

**NO OTHER
CASING GIVES
YOU THE
SHRINK OF
CRY·O·RAP
CASINGS**



Here's what the extra CRY·O·RAP shrink does for you.

- 1 EASIER STUFFING.** The extra high shrink characteristic that is exclusive with CRY·O·RAP casings permits lower stuffing pressures. The shrink capacity develops pressure during cooking.
- 2 ELIMINATES DOUBLE TIE.** The double tie which is sometimes used to accomplish a tight stuff is not necessary.
- 3 GIVES BETTER LOOKING PRODUCT—QUICK TURNOVER.** The high shrink in CRY·O·RAP casings gives tight-clinging, wrinkle free packages with improved sales appeal.
- 4 GIVES DENSER, SMOOTHER PRODUCT.** The higher pressure developed during cooking due to the extra shrink gives a liver sausage that is more dense, more uniform, and smoother.
- 5 CRY·O·RAP CASINGS** slice cleanly.
- 6 CRY·O·RAP CASINGS** are available in either clear or opaque ivory film in 3" to 4½" flat widths.
- 7 PRINTED CASINGS.** CRY·O·RAP casings are supplied either printed or plain. Printing is tightly anchored in bright scuff-proof colors in 1, 2 or 3 colors that will not rub off.

★ ★ ★
DEWEY AND ALMY CHEMICAL COMPANY

CAMBRIDGE 40, MASSACHUSETTS

CHICAGO, ILLINOIS • SAN LEANDRO, CALIFORNIA

DEWEY AND ALMY CHEMICAL COMPANY OF CANADA, LTD.—MONTREAL

The Second Skin Seals the Flavor In

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STOCKINETTES

REG. U. S. PATENT OFFICE



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IN
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REINFORCED
SHROUD CLOTH

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Red Stripe Reinforced

Make a date to see Miss FORM-BEST and Mr. PIN-TITE at the WSMFA Convention.

Miss FORM-BEST is waiting to show you a line of Full-Length Stockinettes being worn by all the better dressed meats today.

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See you
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Phone, wire or mail your order ... but do it today!

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Cincinnati 14, Ohio

Relating Cut-Out Values

(Continued from page 20.)

of the nation's corn crop profitably into meat. What it may imply is the feeding of the same amount of corn to a greater number of hogs, marketed at lighter weights, and thereby producing a greater tonnage of lean meat and less lard from the same amount of feed.

4. **THE LEAN CUTS:** The yield of the four lean cuts—ham, loin, picnic, and butt—has proved to be the most accurate and dependable index of carcass realization.

Much of the earlier work done in this country was associated with yield of the primal cuts, which included the four lean cuts, plus the belly. The belly, however, has proved to be an extremely sensitive factor in comparative realization, due to the very substantial price differential on heavier bellies which exists especially during certain seasons of the year. This price discount has at times been more than sufficient to offset the advantage of the additional weight.

The weight of belly may be influenced by both shape (depth) and primeness. Adequate depth of body is usually associated with the thrift and ability of a hog to do well in the feedlot and it is sound to emphasize adequate depth, particularly a straight, trim underline with uniform depth. However, here again the extremes are to be avoided—the extreme depth and wasty middle usually associated with a shorter, chuffier type of hog will be reflected in a belly falling within the heavier-weight averages and one whose width is not as well suited to present-day slicing requirements.

5. **LENGTH:** Length in the live hog is to be desired, particularly from a producer standpoint. There is evidence in our test results which also indicates a moderate response in cut-out performance from additional length, particularly in the yield of the loin.

The effect of length, however, is not so great in itself that its influence may not be partially overshadowed by other factors. In any event, there has never been any indication in our tests that additional length has adversely affected cut-out performance, and it is sound to continue to stress additional length providing it can be achieved without any loss of meatiness or other desirable characteristics of the intermediate-type hog.

6. **BREED:** There appear to be some differences between breeds in cut-out performance, but there has been no single breed or combination of breeds which has out-performed all of the others so consistently as to merit a blanket premium simply because of its name or color. We have found high-cutting hogs and disappointing hogs within each of our established breeds. An old principle of animal breeding states that there is a greater variation within a breed than between the average of breeds, and that same principle holds true in cut-out performance.

We come now, in conclusion, to the

question posed earlier in the discussion: "What is it that accounts for the difference in cut-out performance between hogs of the same weight and to what extent can these characteristics be recognized in the live hog?"

Two principal factors are involved: (1) dressing percentage, properly achieved, and (2) cutability, or yield of the four lean cuts as a percentage of chilled dressed weight. Dressing percentage determines the pounds of salable product hung on the rail in proportion to the live weight purchased, while cutability indicates the distribution of that carcass weight as between the lean cuts and other product items. Under practical conditions, these two factors contribute about equally to the determination of live-hog values.

However, these factors are independent of each other, and in our own test work we are scoring each test against a standard yardstick of dressing percentage and another yardstick of cutability. Thus a high-cutting drove of hogs may show an unsatisfactory overall result if the dressing percentage is low, and vice versa.

Those characteristics of the live hog which enter into a satisfactory dressed yield need no further elaboration here. We are hitting this factor consistently. We continually emphasize the fact that dressing percentage must be properly achieved without getting into over-finish, although results on the cutting floor serve as a constant reminder.

The significance of cutability, or yield of the lean cuts, is borne out by the fact that more than 90 per cent of the variation in carcass value is explained by the yield of the lean cuts.

Degree of finish (backfat thickness) and carcass length are the two measurable factors we have found to be most closely correlated with the yield of lean cuts. Degree of finish is the most important factor. These two factors together have explained about 75 per cent of the variation in lean cuts.

This leaves 25 per cent of the variation unexplained by significant measurable factors. We feel that this 25 per cent is represented by a composite of those other characteristics which are subject to recognition in the live hog, such as: type, conformation, smoothness, balance and uniformity.

One final word. In too many instances, a more selective system of hog buying has been misrepresented as a sure-shot method of selling hogs at a premium. Nothing could be so far from the truth.

No system of selective buying will increase the gross return to livestock producers for hogs. It would simply redistribute those returns a little more nearly in line with the actual cut-out performance of each drove. It is just as educational, and just as much a part of this effort, to discount the plainer-cutting hogs as it is to pay a premium for the better kind. Any buyer can raise his live costs by paying a premium, but it is far more difficult to work the proper and corresponding discount.

Prof. Hogg's LARD SALES CLINIC



Step-Up Sales with Lard-base Shortening

AS A RAW material for high grade shortening, lard rates second-to-none. Lard-base shortening boasts all the sales-snaring qualities of white, smooth, creamy texture, neutral flavor, and high smoke point. It is a product well-calculated to please the most fastidious housewife.

This transformation of your lard product into a distinctive, preferred-brand shortening can be accomplished swiftly, smoothly, economically.

VOTATOR engineers, employing apparatus and processes developed through long and close association with the packing industry, will design and engineer a fully integrated, fast-moving processing system for your

plant. You'll be amazed at the efficiency of the new VOTATOR Semi-Continuous Deodorizer, a vital part of that processing system. In this one compact, space-saving unit, you have the unique advantage of combined steam refining and deodorizing. And, you get the speed of continuous operation with the flexibility of batch method production.

Get in touch with a VOTATOR process engineer now. Soon, you'll be producing the kind of top quality shortening that will mean extra profits . . . pronto!



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Developed and built by the producers of Votator chilling and plasticizing apparatus

THE GIRDLER CORPORATION, VOTATOR DIVISION

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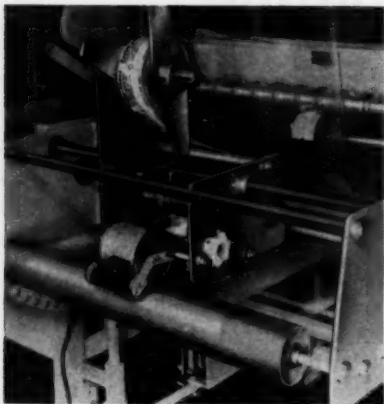
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Twenty-two Marietta Bldg., Atlanta, Ga.

NEW EQUIPMENT *and Supplies*

LABELLING ATTACHMENT

A new automatic roll labelling attachment and label imprinter has been developed for the Corely-Miller Model MPS wrapping machine by the Miller Wrapping & Sealing Machine Co., Chicago. The device accurately indexes



thermosplastic coated labels (in rolls) on the wrapper by means of a simple and efficient mechanism. By heat sealing the label directly to the wrapper before the wrapper is brought around the package, contents are not subjected to heat at the point where label is applied. This attachment can handle labels up to 3x4 in. in size.

As an adjunct to the labeller, an automatic label imprinting mechanism has been developed for varying the information carried by the label. For example, the printed label can carry standard information such as the maker's name, etc., and the imprinter can mark exact product identity, weight, price and ingredients. In this way one label design can be used for a wide variety of packages.

FLUORESCENT LAMP GUARDS

Protection against the possibility of falling fluorescent lamps and consequent danger to products, personnel and equipment, is afforded by Den-El safety fluorescent lamp guards. The guards are made of resilient steel and can be readily attached to the lamp socket holder with a screwdriver. A circular band slips around the lamp and prevents it from falling. The clips are designed in various sizes to fit almost any type lamp. They can be easily sprung aside for relamping and cleaning. They are especially useful when lamps are run end-to-end and the hazard of falling is greater. The guards are made by the Den-El Equipment Co., Hillside, N. J.

WATER-MIX DEODORANT

Brooks Boiler Treatment Co., Cleveland, O., has announced the development of a new deodorant and mild bactericide. This new product, Brooks Poly-Cide, is a sweet smelling liquid readily emulsifiable in water. A 5 per cent emulsion with water is said to serve as an effective deodorant and bactericide which can be sprinkled around hides and skins. It can be placed in vats and non-edible cookers to reduce odors. Refuse dumps can be sprayed with a 5 per cent water emulsion of Poly-Cide.

Because it can be diluted with water in any proportion, the deodorant is said to be much more economical to use than conventional types of analogous materials. Poly-Cide is available in 5-, 15-, 30- and 55-gal. containers.

CONCRETE MAINTENANCE

Trucking and hard wear on concrete floors causes "dusting" of the floor. This is injurious to personnel, machinery and possibly product. It is claimed that Stontop, a product of the Stonhard Company, Philadelphia, will eliminate "dusting." The covering can be brushed on new or old concrete floors and is said to make the floors harder, more dense and highly resistant to abrasive wear, acids and water.

FORGED STEEL CASTERS

The Hamilton Caster & Mfg. Co., Hamilton, O., has announced a new line of casters made of drop-forged steel. Principles of construction are shown in the accompanying cutaway view of the extra heavy duty swivel caster. These casters are also made in heavy duty and regular duty series. Semi-steel, molded



plastic, or molded-on rubber tired wheels are furnished in all models. The extra heavy duty series have 6-, 8- or 10-in. wheels; heavy duty casters, 5- or 6-in. wheels; regular duty, 4- or 5-in. wheels. Axles are heavy, high carbon steel, with seamless tube steel spanner bushings and lock nuts. All models have Hyatt-type roller bearings and seal washers.

NEW MOLDED MEAT BASKET PASSES RIGID TESTS

A new molded basket that is unusually strong, light in weight and easily cleaned, has been developed by the Anderson Box & Basket Co. of Henderson, Ky. It is made by embedding a steel frame in a film of reinforced plastic and molding all the materials into a one piece box without crevices and seams.



The basket was loaded with sand, dropped 40 ft. to concrete. It was struck with 10-lb. sledge hammers, sterilized for three hours in a 250-deg. bath of steam and water, placed in a 60 deg. below zero room where heavy weights

were dropped on it and subjected to other gruelling tests. The basket came through all without damage, according to Anderson.

The maker claims that the basket is as strong as steel and twice as strong as aluminum, yet weighs only half as much as aluminum of the same gauge. Two sizes are available. The first is 25x20 in. at the top, 23x18½ in. at the bottom and 10½ in. deep. The other is 28x24 in. at the top, 26x22 in. at the bottom and 5½ in. deep. Permanent identification can be molded into the basket for the purchaser.

ONLY MILPRINT MIL-O-SEAL CASINGS

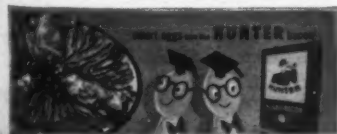
give you this 6 way bonus!

- *Super transparent.* Made with special, extra transparent Pliofilm to display the delicious goodness of your loaves and cooked hams.
- The *only casing* to offer beautiful, close register, all over multi-color printing at no extra cost.
- Heat seals! Save casing cost and labor. 2½ to 3 times faster than tying!
- Loaves stay fresh — in long storage or long shipment almost indefinitely.
- Mil-O-Seal is a hermetically tight casing, impervious to air and moisture.
- Mil-O-Seal stops costly shrink. You pocket a saving of up to one cent per pound because no slime or mold can form on Mil-O-Seal Casings. No loss in storage.
- Easy handling. Take the tailor-made casings right out of the box for easy stuffing, smooth fit. Soaking and heating before or after stuffing are gone forever.
- More than 200 meat processors can't be wrong! They prefer the superior qualities of Mil-O-Seal Casings. For an eye-opening demonstration, contact your local Milprint man.



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Get sparkling, sales winning packages, car cards, window and wall posters, printed promotional material — at one stop. Milprint will create and produce them all for you.



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NOW!

AUTOMATICALLY CLEAN...

HAM BOILERS • LOAF PANS

EASILY • EFFICIENTLY • ECONOMICALLY
INDUSTRIAL'S REVOLUTIONARY NEW

MODEL HB

WASHING MACHINE

WASHES, RINSES, SANITIZES OVER 150 UNITS PER HOUR

Laborious and costly hand cleaning of meat cookery units is definitely out-dated by this time, labor and money-saving washer.

INDUSTRIAL'S MODEL HB is an automatic, high-speed washing machine and requires only a single operator to load and start. Shut-off is automatic at completion of cleaning cycle.

MODEL HB is compact—only 6'x6'7 1/4"—and is heated by steam, gas or electricity. For further information and price quotation, address...



INDUSTRIAL WASHING MACHINE CORP. • New Brunswick • New Jersey

First in the Field with Stainless Steel!

**Thousands of Winger-Built
stainless steel products
used by leading packers...**

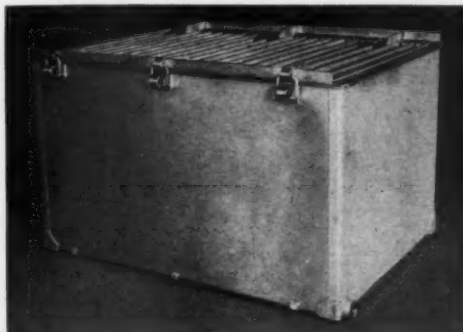
The fact that literally thousands of Winger-Built stainless steel products have been purchased by many different packers is convincing proof of their quality and acceptance.

Research shows that these products are tops in durability, they clean easily and save money over the long run.

WINGER

MANUFACTURING CO., INC.
OTTUMWA, IOWA

"Backed by Years of Packing Plant Engineering"



**STAINLESS STEEL BACON CURING BOX
WITH NEW STAINLESS STEEL COVER**

- It requires no maintenance.
- It cleans easily.
- It provides maximum durability.

MORE OF THE FAVORITES:

Stainless Steel Sausage Meat Truck
 Stainless Steel Ham Curing Container
 Stainless Steel Conveyor Table

Let us discuss today's needs with you. Write: Winger Manufacturing Co., Inc., Ottumwa, Iowa.

Federally Inspected Meat Output Slips 6 Per Cent More in Month-Long Decline

MEAT production under federal inspection in the week ended February 11 is estimated at 283,000,000 lbs., the U. S. Department of Agriculture reported this week. Slaughter operations continued to show some decline for the fourth straight week and production was down 6 per cent from 301,000,000 lbs. reported for the preceding

pared with 101,000 reported for the previous week and 128,000 in the week last year. Output of inspected veal in the three weeks under comparison was 10,200,000, 10,600,000 and 13,200,000 lbs., respectively.

Slaughter of 1,032,000 hogs was 9 per cent below 1,139,000 head reported for last week and 2 per cent below the

lamb and mutton in the three weeks under comparison amounted to 10,700,000, 10,200,000 and 11,800,000 lbs., respectively.

AMI PROVISION STOCKS

During the first two weeks of February packers reporting to the American Meat Institute increased their holdings of pork by 17,400,000 lbs., with total inventories advancing from 455,400,000 lbs. two weeks earlier to 472,800,000 lbs. on the same date in 1949 and the average 1939-41 holdings of 576,100,000 lbs.

Contrary to the trend established during the past two and a half months, lard and rendered pork fats were used out of storage during the period covered by the current survey. About 1,200,000 lbs. of lard disappeared from inventories during the two weeks, reducing stocks from 135,000,000 lbs. on the earlier date to 133,800,000 lbs. Holdings on the corresponding date of 1949 totaled 226,500,000 lbs., and the average for the comparable date was 199,200,000 lbs.

Provision stocks as of February 11, 1950, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows February 11 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended February 11, 1950—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Feb. 11, 1950.....	232	125.0	98	10.2	1,032	137.3	227	10.7	283.2
Feb. 4, 1950.....	234	127.3	101	10.6	1,139	152.6	216	10.2	300.7
Feb. 12, 1949.....	246	132.9	128	13.2	1,049	144.7	262	11.8	302.6

AVERAGE WEIGHTS (LB.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Feb. 4, 1950.....	980	539	188	104	240	133	101	47	14.7	36.4
Jan. 28, 1950.....	963	544	182	105	242	134	102	47	14.7	40.6
Feb. 12, 1949.....	991	540	188	103	251	138	97	45	15.7	41.4

¹1950 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

week and 6 per cent under the 303,000,000 lb. production recorded for the corresponding week last year.

Cattle slaughter of 232,000 head was 1 per cent below 243,000 reported for the preceding week and 6 per cent below the 246,000 kill for the corresponding week last year. Beef production was estimated at 125,000,000 lbs. compared with 127,000,000 for the previous week and 133,000,000 recorded in the same week a year ago.

Calf slaughter was 98,000 head com-

pared with 101,000 reported for the previous week and 128,000 in the week last year. Production of pork was estimated at 137,000,000 lbs., compared with 153,000,000 in the week earlier and 145,000,000 in the same period last year. Lard production was computed at 36,400,000 lbs. compared with 40,600,000 reported the previous week and 41,400,000 lbs. in the week last year.

The week's sheep and lamb slaughter was 227,000 head compared with 216,000 head in the preceding week and 262,000 in the week last year. Production of

MARGINS IMPROVE FOR PACKERS AS PORK VALUES INCREASE

(Chicago costs and credits, first three days of week.)

Pork product values advanced substantially higher than did the price packers paid for live hogs at Chicago this week, resulting in all weights of hogs tested cutting with improved margins. Lightweights cut plus 39c, while the heavier hogs cut minus.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield		Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield		Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield
Shipped hams.....	12.6	43.3	\$ 5.46	\$ 7.84	12.6	42.9	\$ 5.41	\$ 7.59	12.9	40.1	\$ 5.17	\$ 7.26		
Picnics.....	5.6	26.0	1.46	2.11	5.5	24.5	1.35	1.88	5.3	24.4	1.29	1.80		
Boston butts.....	4.2	34.5	1.45	2.10	4.1	34.0	1.39	1.97	4.1	33.2	1.36	1.89		
Loins (blade in).....	10.1	43.3	4.38	6.32	9.8	42.0	4.13	5.84	9.6	36.0	3.45	4.82		
Bellevue, D. S.....	11.0	28.1	3.09	4.46	9.5	26.8	2.55	3.61	3.9	22.2	.87	1.22		
Fat backs.....	2.9	9.0	.26	.38	2.2	17.9	.38	.54	8.6	17.9	1.55	2.15		
Plates and loins.....	2.9	9.0	.26	.38	3.2	6.8	.23	.31	4.6	7.8	.36	.50		
Raw leaf.....	2.3	8.3	.19	.27	2.2	8.3	.18	.26	2.2	8.3	.18	.26		
P. & L. rend. wt. 13.9	9.3	1.30	1.85	12.3	9.3	1.12	1.60	10.4	9.3	.96	1.35			
Spareribs.....	1.6	31.3	.50	.71	1.6	24.8	.40	.57	1.6	16.8	.27	.37		
Regular trimmings.....	3.3	15.2	.50	.71	3.1	15.2	.47	.64	2.9	15.2	.44	.62		
Feet, tails, etc.....	2.0	9.0	.18	.26	2.0	9.0	.18	.25	2.0	9.0	.18	.25		
Offal & misc.....	.55	.79	.05	.07	.55	.77	.05	.07	.55	.77	.05	.07		
Total yield & value.....	69.5	\$19.32	\$27.80	71.0	\$18.61	\$26.21	71.5	\$16.94	\$23.69					
Per cwt. alive.....														
Cost of hogs.....		\$17.89				\$17.77					\$17.14			
Condemnation loss.....		.09				.09					.09			
Handling and overhead.....		.95				.83					.75			
TOTAL COST PER CWT.....		\$18.93				\$18.69					\$17.98			
TOTAL VALUE.....		19.32				18.61					16.94			
Cutting margin.....		+.39				+.08					-.08			
Margin last week.....		.06				.79					1.33			

February 11 stocks as Percentages of Inventories on			
	Jan. 28, 1950	Feb. 12, 1949	1939-41 av.
BELLIES			
Cured, D. S.....	101	98	..
Cured, S. P. and D. C.....	99	99	114
Frozen-for-cure, D. S.....	121	256	..
Frozen-for-cure, S. P. & D. C.....	106	88	102
Total bellies.....	103	94	96

HAMS			
Cured, S. P. regular.....	79	107	6
Cured, S. P. skinned.....	102	94	65
Frozen-for-cure, regular.....	100	67	1
Frozen-for-cure, skinned.....	110	90	119
Total hams.....	103	92	66

PICNICS			
Cured, S. P.....	95	92	70
Frozen-for-cure.....	102	77	64
Total picnics.....	99	83	63
FAT BACKS, D. S. CURED.....	92	81	48

OTHER CURED & FROZEN			
Cured, D. S.....	95	75	..
Cured, S. P.....	93	79	64
Frozen-for-cure, D. S.....	95	54	..
Frozen-for-cure, S. P.....	110	93	130
Total other.....	105	83	80
BARBELED PORK			
TOT. D. S. CURED ITEMS.....	100	82	15
TOT. S. P. & D. C. CURED.....	90	95	72
TOT. FROZ. FOR D. S. CURE.....	110	98	..
TOT. S. P. & D. C. FROZEN.....	108	88	96
TOTAL CURED AND FROZEN FOR-CURE.....	103	91	78

FRESH FROZEN			
Loins, shoulders, butts and spareribs.....	110	108	101
All other.....	101	89	148
Total.....	106	99	116
TOT. ALL FROZ. MEATS.....	104	92	82
RENDERED PORK FAT.....	94	100	7
LARD.....	90	50	60

*Small percentage change.
†Included with lard.

In-Storage Meat Stocks Gained in January But Were Lower Than Year Ago Inventories

THERE were larger stocks of meat and lard in cold storage in the United States on February 1 than a month earlier due to an in-storage movement of all items, except veal, which moved out of storage at the rate

current inventories were 4,511,000 lbs. smaller than year-earlier holdings. The amount of increase during the month was 74,279,000 lbs. smaller than the in-storage movement reported a month earlier and about 10,000,000 lbs. under

U. S. COLD STORAGE STOCKS ON FEBRUARY 1

	Feb. 1, '50 pounds	Feb. 1, '49 pounds	Jan. 1, '50 pounds	Feb. 1, 5-yr. av. 1945-49 pounds
Beef, frozen	116,653,000	135,186,000	108,263,000	148,320,000
Beef, in cure, cured & smoked	13,219,000	15,672,000	12,473,000	12,076,000
Total beef	129,872,000	150,858,000	120,736,000	160,396,000
Pork, frozen	328,892,000	339,048,000	240,934,000	253,440,000
Pork, dry salt in cure & cured	51,634,000	49,178,000	40,730,000	55,423,000
Pork, all other, in cure, cured & smoked	206,178,000	196,989,000	192,037,000	180,725,000
Total pork	586,704,000	585,215,000	473,741,000	489,588,000
Lamb and mutton	14,363,000	22,466,000	13,811,000	19,264,000
Veal	12,895,000	19,926,000	16,167,000	12,985,000
All edible offal, frozen and cured	63,762,000	64,021,000	62,163,000	57,453,000
Canned meats and meat products	33,568,000	34,568,000	27,163,000	27,971,000
Sausage room products	12,409,000	11,497,000	11,023,000	16,745,000
Lard	90,345,000	157,207,000	71,748,000	111,991,000
Rendered pork fat	2,827,000	3,403,000	2,247,000	4,427,000

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. Preliminary figures. Trimmings formerly included with offal now included with appropriate type of meat. Included in above figures are the following government-held stocks in cold storage outside of processors' hands as of February 1: Lard and rendered pork fat, 443,000 lbs. The revised figure for government holdings of these items on January 1 is 200,000 lbs.

of 3,272,000 lbs., according to the U. S. Department of Agriculture. However, compared with a year earlier, current holdings of all items, except sausage room products, were on a lower level.

Pork inventories of 580,704,000 lbs. were 106,963,000 lbs. larger than a month earlier and 91,116,000 lbs. above the five-year average. However, the

that of the same month a year earlier.

Beef moved into storage at a considerably slower pace during January than a month earlier, with stocks built up from 120,736,000 lbs. on January 1 to 129,872,000 on February 1. However, this increase of 9,136,000 lbs. compared favorably with the 1,529,000 lbs. added to inventories in the same month of

1949. Current stocks were 20,966,000 lbs. below a year earlier and 30,524,000 lbs. smaller than the 1945-49 average.

All other meat items held in storage were increased somewhat during the month with the before-mentioned exception of veal. Of these items, holdings of canned meats and meat products were increased by the largest amount.

The 19,177,000 lbs. of lard and rendered pork fat added to stocks during January brought the total inventories to 93,172,000 lbs. This increase was considerably under the 44,213,000 lbs. reported added during the same period last year. Current holdings of these items were considerably less than the 160,610,000 lbs. held a year earlier and were also under the five-year average.

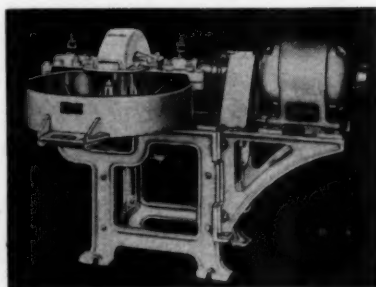
CHICAGO PROVISION STOCKS

Lard inventories at Chicago on February 15 were 664,137 lbs. smaller than on January 31, and less than half the size of lard stocks a year earlier.

	Feb. 15, '50, lbs.	Jan. 31, '50, lbs.	Feb. 15, '49, lbs.
P. S. lard (a)	45,554,050	46,301,073	100,333,242
P. S. lard (b)	2,320,000	2,791,000	6,833,000
Dry rendered lard (a)	2,172,727	2,008,908	1,745,873
Dry rendered lard (b)	240,000
Other lard	3,824,000	3,439,632	6,053,000
TOTAL LARD	53,871,476	54,535,613	115,185,315
D. S. CL bellies (contract)	44,700	27,000	129,400
D. S. CL bellies (other)	4,401,429	4,218,152	4,378,400
TOTAL D. S. CL BELLIES	4,446,129	4,245,152	4,507,800
D. S. rib bellies

(a) Made since Oct. 1, 1949.
(b) Made previous to Oct. 1, 1949.

Job-Rated Sausage Machines



RANDALL Self-Unloading Perfection Cutter

Produces a product of fine, smooth texture which all sausage makers strive for. Cuts 125-150 lbs. of meat in seven minutes.

RANDALL No. 131 Stuffer

Capacity, 100 lbs. Equipped with leak-proof gasket. Flat-top, corrosion-proof piston permits full use of rated capacity. Special alloy cylinder prevents discoloration and off-flavor of product. No complicated parts to assemble or get out of order.

When sausage-making costs eat into the profits it's time to check your machines to see whether they *fit* your production schedules. RANDALL's job-rated sausage-making machines are designed to operate economically for small and medium-sized packers and sausage manufacturers. RANDALL machines are engineered for the job... they work together as a unit in clamping down on production costs.

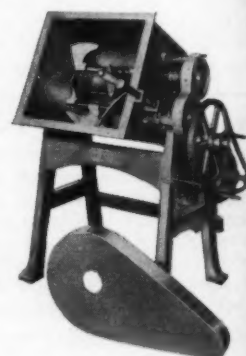
*No other machine can out-perform a RANDALL... install a series of RANDALL sausage-making machines in your plant and watch costs go down... Watch profits climb!

Write or Wire for our Catalog and Prices!

R.T. Randall & Company

331 NORTH SECOND STREET

PHILADELPHIA 6, PA.



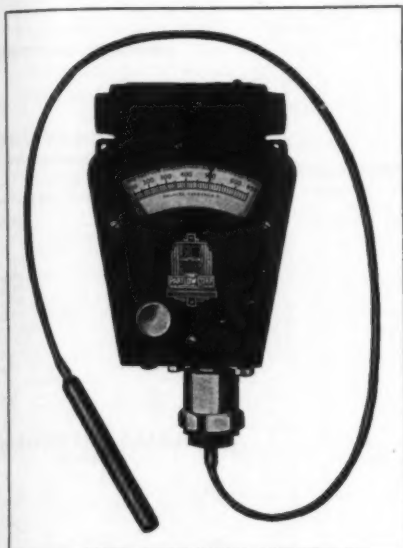
RANDALL No. 2 Meat Mixer

Capacity, 150 lbs. ... an ideal size for small plants. Eight sturdy paddles are scientifically designed for thorough mixing. Equipped with 1½ h.p. motor. Also furnished with pulley drive.

Partlow Model M Temperature Control

Five ranges: 0 to 150; 50 to 350; 100 to 450; 100 to 650, and 100 to 1000 Deg. Fahr.

Switch capacity 4 amp. 125 v. or 2 amp. 250 v. a.c.



This Model M Indicating Temperature Control is used to operate a solenoid or motor valve in a gas, oil or steam line and thus regulate flow in step with heat requirements. It is employed to control the operation of electric heating elements, relays, or motors.

It automatically maintains temperature (where you set the red-colored pointer on its temperature-indicating scale) in an oven, melting pot, platen, drier or any heated equipment.

This Indicating Control is available in two and three-wire designs for ac. control circuits. The thermostatic element is our mercury-actuated flexible unit, powerful, positive and accurate. All elements are interchangeable. List prices of the complete control range from \$62 to \$74.

Write for Bulletin 505-C for detailed information.

THE PARTLOW CORPORATION

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New Hartford, N. Y.

Manufacturers of Partlow Temperature Controls, Safety Gas Valves and Gas Burning Equipment

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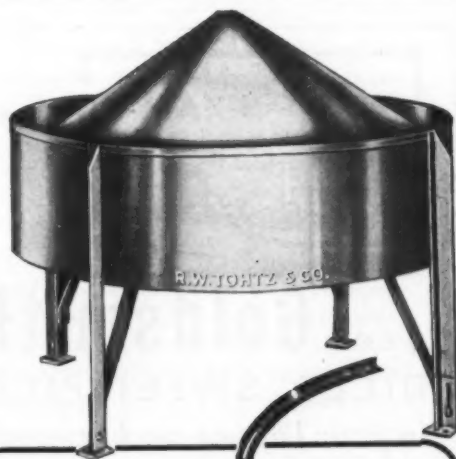
More Thorough Tripe Washing

with the  **UMBRELLA TRIPE WASHER**

Paunch is spread over cone, inner side up, and thoroughly flushed and scrubbed as cone is rotated by hand. When test squeeze yields clear water, tripe is ready for salting or scalding. Special Tohtz Shower Head (shown below) greatly facilitates the flushing operation. This popular washer has extra Tohtz features that mean extra performance:

- Washer top reinforced with 1" x 1/4" iron rim . . . serves as splash shield.
- Cone rotates smoothly on 3/4" shaft . . . bottom is pitched with 3" off-center drain to empty water.
- Heavy sheet steel, all welded construction, hot dip galvanized after fabrication.

Write for catalog on complete TOHTZ line



SHOWER HEAD with BELL TYPE SPRAY

4" diameter, with 3 ft. of 1/2" rubber hose for water line connection.
Brass, chrome-plated spray, valve and pipe shaft.

R. W. TOHTZ & CO.

R-W Meat Packing Equipment

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He processes it

MEAT MEN

He sells it



He WRAPS it



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PAPERS FOR PACKERS FOR 45 YEARS



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in your Loaves and Specialties

● Give your Meat Loaves and Sausage Specialties greater taste and sales appeal by simply adding **GOLDSMITH'S DICED SWEET PICKLES**. This low-cost sales-getter actually enhances the appearance of your meat product and *invites* sales! Write for samples and quotations of our Diced Sweet, Sour and Dill Pickles... Sweet and Sour Chunks... Diced Red and Green Peppers.

Goldsmith
PICKLE COMPANY

4941 SOUTH RACINE AVENUE
CHICAGO 9, ILLINOIS

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.c.l. prices) Feb. 15, 1950

Native steers—	per lb.	
Choice, 600/800	51	@53
Good, 500/700	41 1/4	@42 1/4
Good, 700/900	40 3/4	@42 1/4
Commercial, 500/700	38	@41 1/4
Utility, 400/up	32	@32 1/2
Commercial cows, 500/800	32 1/2	@33 1/2
Can. & Cut. cows, north.		
350 up		31 1/2
Bologna bulls, 600/up	35 1/4	@36

STEER BEEF CUTS

500/800 lb. Carcasses
(l.c.l. prices)

Choice:		
Hinds & ribs	72	
Hindquarters	64	@65
Rounds	47	@48
Loins, trimmed	1.05	@1.15
Loins & ribs (sets)	1.00	@1.08
Sirloins	88	
Forequarters	40	@41
Backs	42	@43
Chucks, square cut	37	@40
Ribs	90	@93
Briskets	36	@38

Good:		
Hinds & ribs	54	
Hindquarters	47	@50
Rounds	45	@47
Loins, trimmed	88	@74
Loins & ribs (sets)	62	@68
Sirloins	72	
Forequarters	35	@40
Backs	37	@42
Chucks, square cut	37	@40
Ribs	52	@56
Briskets	36	@38
Navels	13	@22
Plates	23	@25
Hind shanks	20	
Fore shanks	22	
Bull tenderloins, 5/up	96	@99
Cow tenderloins, 5/up	96	@99

BEEF PRODUCTS

(l.c.l. prices)

Tongues, No. 1, 3/up, fresh or frozen	23	@27
Tongues, No. 2, 3/up, fresh or frozen	17	@19
Brains	5 1/2	@6
Hearts	19 1/4	
Livers, selected	45 1/2	@47
Livers, regular	37 1/2	
Tripe, scalded	6	@6 1/2
Tripe, cooked	7 1/2	@7 3/4
Kidneys	9 1/4	@10
Lips, scalded	11 1/2	@12
Lips, unsalted	9	@9 1/2
Lungs	8	
Melts	8	
Udders	5	@5 1/4

BEEF HAM SETS

(l.c.l. prices)

Knuckles	45 1/4	@47
Insides	47 1/4	@49
Outsides	44	@46

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	30	@31
Veal breads, under 6 oz.	72	@75
6 to 12 oz.	74	@76
12 oz. up	83	@88
Calf tongues	22	@23
Lamb fries	67	@70
Ox tails, under 1/2 lb.	14	
Over 1/2 lb.	21	@22

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	48	@50
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	51	@53
Hams, skinned, 16/18 lbs., wrapped	47	@49
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	50	@52 1/2
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	30	@42
Bacon, fancy, square cut, seedless, 12/14 lbs., wrapped	33	@37
Bacon, No. 1 sliced, 1-lb. open-faced layers	43	@47 1/2

CALF & VEAL—HIDE OFF

Carcasses

Choice, 80/130	48	@49
Choice, under 200 lbs.		
Good, 80/130	45	@46
Good, under 200 lbs.		
Commercial, 80/130	38	@42
Commercial, under 200 lbs.		
Utility, all weights	29	@32

CARCASS LAMBS

(l.c.l. prices)

Choice, 40/50	50	@51
Good, 40/50	47	@48
Commercial, all weights	41	@47

CARCASS MUTTON

(l.c.l. prices)

Good, 70/down	31	
Commercial, 70/down		
Utility, 70/down		

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	43 1/4	@44 1/4
Pork loins, regular, under 12 lbs.	45 1/4	@46 1/4
Pork loins, boneless, under 16 lbs.	31	@31 1/4
Shoulders, skinned, bone in, under 16 lbs.	27 1/4	@27 1/2
Picnics, 6/8 lbs.	25 1/4	@26
Boston butts, 4/8 lbs.	30 1/4	@31
Boneless butts, c.t., 2/4	44 1/4	@45 1/4
Tenderloins	65	@67
Neck bones	9	@9 1/4
Livers	15 1/4	@16
Kidneys	8 1/4	@9
Brains	7	@7 1/4
Ears	7 1/4	@8
Snouts, lean in	6 1/4	@7
Feet, front	6 1/4	@7

SAUSAGE MATERIALS—FRESH

(l.c.l. prices)

Pork trim., reg.	16	@17
Pork trim., guar. 50% lean	17 1/4	@18
Pork trim., spec.		
85% lean	37	@37 1/4
Pork trim., ex. 95% lean	42	@43
Pork cheek meat, trmd.	29	@29 1/4
Pork tongues	18	@18 1/4
Bull meat, boneless	43 1/4	@44 1/4
Bone cow meat, f.c., C. C.	42 1/4	@43 1/4
Cow chucks, boneless	42 1/4	@43 1/4
Beef trimmings, 85-90%	36	@37
Beef cheek & head meat, trmd.	27 1/4	@28
Shank meat	41	
Veal trimmings, bon'ls.	38 1/4	@39 1/4

SAUSAGE CASINGS

(F. O. B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)		
Beef casings:		
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	42	@47
Domestic rounds, over 1 1/2 in., 140 pack	60	@75
Export rounds, wide, over 1 1/2 in.	1.10	@1.25
Export rounds, medium, 1 1/2 to 1 3/4 in.	.00	@70
Export rounds, narrow, 1 1/2 in. under	.00	@1.05
No. 1 weasands, 24 in. up	9	@11
No. 1 weasands, 22 in. up	5	@8
No. 2 weasands	5	@8
Middles, sewing, 1 1/4 in.	1.05	@1.20
Middles, select, wide, 2 1/2 to 2 3/4 in.	1.10	@1.30
Middles, select, extra, 2 1/4 to 2 3/4 in.	1.45	@1.60
Middles, select, extra, 2 1/2 in. & up	2.10	@2.30
Beef bungs, export No. 1	27	@30
Beef bungs, domestic	19	@24
Dried or salted bladders, per piece:		
12-15 in. wide, flat	18 1/4	@22
10-12 in. wide, flat	8 1/4	@12
8-10 in. wide, flat	5	@7

Pork casings:		
Extra narrow, 29 mm. & dn.	3.40	@3.50
Narrow, medium, 29@32 mm.	3.20	@3.30
Medium, 32@35 mm.	2.80	@2.95
Spe. medium, 35@38 mm.	1.00	@1.15
Wide, 38@43 mm.	1.40	@1.60
Export bungs, 34 in. cut	28	@30
Large prime bungs, 34 in. cut	16	@18
Medium prime bungs, 34 in. cut	10	@13
Small prime bungs	9	@10
Middles, per set, cap off	45	@70

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	81	@84
Thuringer	48	
Farmer	67	
Holsteiner	74	@76
B. C. Salami, new con.	49	@50
Genoa style salami, ch.	81	
Pepperoni	87	
Mortadella, new condition	47	
Italian style hams	46	
Cappicola (cooked)	46	

DOMESTIC SAUSAGE

(L.E.L. prices)

Pork sausage, hog casings...	36 1/2 @ 39
Pork sausage, bulk...	31 1/4
Frankfurters, sheep casings...	44 @ 45 1/2
Frankfurters, hog casings...	44
Frankfurters, skinless...	40 @ 41
Bologna...	38 @ 41
Bologna, artificial casings...	39
Smoked liver, hog bungs...	41 @ 43
New Eng. lunch, specialty...	52 @ 53
Mixed luncheon spec., ch...	45
Tongue and blood...	38
Blood sausage...	32 @ 37
Sausage...	31
Polish sausage, fresh...	41 @ 47
Polish sausage, smoked...	42 @ 48

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime...	29	33
Beffited...	31	35
Chili powder...	37	37
Chili pepper...	36 @ 39	39
Clove, Zanzibar...	31	35
Ginger, Jam., unbl.	65	68
Ginger, African...	56	61
Occhio...
Mace, fcy. Banda...	..	1.28
East India...	..	1.19
Mustard, flour, fcy...	30	33
No. 1...	26	26
West India Nutmeg...	49	49
Paprika, Spanish...	48 @ 64	72
Pepper, Cayenne...	72	72
Red No. 1...	62	62
Pepper, Packers...	1.61	2.05
Pepper, white...	2.55	2.69
Pepper, Black...	1.61	1.69
Black Lampung...	1.61	1.69

CURING MATERIALS

Cwt.

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago...	\$ 8.89
Salt peter, a. ton, f.o.b. N. Y.:	
Dbl. refined gran...	11.00
Small crystals...	14.40
Medium crystals...	15.40
Pure rfd., gran. nitrate of soda...	5.25
Pure rfd., powdered nitrate of soda...	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated...	Per ton \$19.50
Medium...	25.80
Rock, bulk, 40 ton cars, Detroit	10.90

Sugar—

Raw, 96 basis, f.o.b. New Orleans	5.58
Standard gran., f.o.b. refiners (2%)	7.90
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.00
Dextrose, per cwt. in paper bags, Chicago	6.95

SEEDS AND HERBS

(L.E.L. prices)

	Whole	Ground
Caraway seed...	20	25
Cominos seed...	24	30
Mustard sd., fcy...	21	..
Yel. American...	19	..
Marjoram, Chilean...	65	72
Oregano...	21	25
Coriander, Morocco...	17	20
Natural No. 1...	68	74
Marjoram, French...
Sage Dalmation...
No. 1...	1.33	1.40

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles February 14	San Francisco February 14	No. Portland February 14
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$ 41.50 @ 42.50	\$ 44.00 @ 45.00	\$ 42.00 @ 43.00
500-600 lbs.	..	43.00 @ 44.00	42.00 @ 43.00
Commercial:			
400-600 lbs.	38.00 @ 40.00	40.00 @ 42.00	38.00 @ 41.00
Utility:			
400-600 lbs.	35.00 @ 37.00	34.00 @ 38.00	35.00 @ 37.00
COW:			
Commercial, all wts.	33.00 @ 34.00	35.00 @ 38.00	34.00 @ 37.00
Cutter, all wts.	30.00 @ 31.00	30.00 @ 32.00	30.00 @ 32.00
FRESH CALF: (Skin-Off) (Skin-On) (Skin-Off)			
Good:			
200 lbs. down	45.00 @ 48.00	44.00 @ 47.00	..
Commercial:			
200 lbs. down	41.00 @ 43.00	40.00 @ 42.00	41.00 @ 42.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.	46.00 @ 48.00	46.00 @ 49.00	44.00 @ 46.00
50-60 lbs.	..	44.00 @ 46.00	43.00 @ 44.00
Good:			
40-50 lbs.	46.00 @ 48.00	46.00 @ 49.00	44.00 @ 46.00
50-60 lbs.	44.00 @ 46.00	44.00 @ 46.00	43.00 @ 44.00
Commercial, all wts.	42.00 @ 45.00	42.00 @ 46.00	39.00 @ 41.00
Utility, all wts.	41.00 @ 43.00	38.00 @ 42.00	36.00 @ 38.00
MUTTON (EWE):			
Good, 75 lbs. dn.	28.00 @ 30.00	26.00 @ 28.00	26.00 @ 28.00
Commercial, 75 lbs. dn.	28.00 @ 30.00	24.00 @ 26.00	24.00 @ 25.00
FRESH PORK CARCASSES: (Packer Style) (Shipper Style) (Shipper Style)			
80-120 lbs.	29.00 @ 29.50	29.00 @ 31.00	27.00 @ 29.00
120-137 lbs.	..	27.00 @ 29.00	27.00 @ 29.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	45.00 @ 49.00	48.00 @ 50.00	44.00 @ 47.00
10-12 lbs.	45.00 @ 49.00	46.00 @ 48.00	44.00 @ 47.00
12-16 lbs.	44.00 @ 48.00	44.00 @ 46.00	42.00 @ 43.00
PICNICS:			
4-8 lbs.	..	30.00 @ 34.00	..
PORK CUTS NO. 1:			
HAM, Skinned: (Smoked) (Smoked) (Smoked)			
12-16 lbs.	47.00 @ 54.00	52.00 @ 54.00	49.00 @ 54.00
16-20 lbs.	45.00 @ 53.00	50.00 @ 52.00	49.00 @ 52.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	36.00 @ 42.50	46.00 @ 48.00	46.00 @ 49.00
8-10 lbs.	35.00 @ 41.50	44.00 @ 46.00	43.00 @ 46.00
10-12 lbs.	35.00 @ 41.50	..	43.00 @ 46.00
LARD, Refined:			
Tierce	11.50 @ 13.00	..	12.50 @ 13.00
30 lb. cartons & cans	12.50 @ 13.50	13.00 @ 14.00	13.00 @ 14.50
1 lb. cartons	13.50 @ 14.00	14.00 @ 15.00	13.50 @ 14.50

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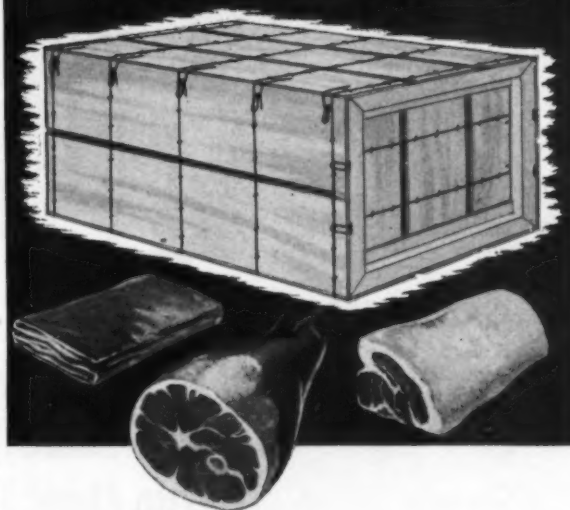
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Philadelphia 7, Pa.

General All-Bounds Assure

Rapid Refrigeration

... DUE TO VENTILATION



General All-Bounds are the preferred container for the better packing of meats. Here's why: Cross ventilation provides a free flow of air . . . assures a nice "bloom" for your fresh meats. Due to quick refrigeration, space is conserved in refrigerators and coolers.

They are easier to handle . . . cleats at ends of box give sure grip in all 4 positions. Rock Fasteners assure quick opening and closing for plant or customer inspection. Furthermore, they are easily assembled and filled on packing line . . . by unskilled labor.

No power-driven assembly and closing machinery needed. Due to rigidity and stacking qualities, they make for better and higher stacking . . . ideal for fork truck handling. And, they step up your profits as they will over-pack . . . actually carry 5% to 10% more products!

GENERAL BOX COMPANY



GENERAL OFFICES

538 N. Dearborn St., Chicago 10, Ill.

DISTRICT OFFICES AND PLANTS: Brooklyn, Cincinnati, Detroit, East St. Louis, Kansas City, Louisville, Milwaukee, Meridian, Sheboygan, Winchendon. Continental Box Company, Inc.: Houston, Dallas

CHASE Products Protect Your MEAT



CHASE BARREL COVERS

Coverlin—TOPMILL Burlap laminated with special adhesive to crinkled kraft paper. Duratex—laminated crinkled kraft. Cut to size you need. Easy to apply. *Sharp* color printing to meet your requirements. Send for samples—use coupon below.

CHASE



CRINKLED PAPER MEAT COVERS

Make ideal protective covering for meat and meat products. Sturdy; take abuse; flexible and easy to apply. Sizes to meet your needs. Send for samples, use coupon below.

ALSO AVAILABLE—blood-resistant Paper Liver Bags, Veal Covers, and Crinkled Kraft Liners for barrels, bags, boxes, and drums. Send for samples.

mail
this coupon
TODAY

CHASE BAG COMPANY
309 West Jackson Boulevard
Chicago 6, Illinois

Gentlemen: Please send me more information about

Have Salesman Call.....

Name.....

Address.....

City.....

State.....

CHASE BAG CO.

General Sales Office: 309 W. Jackson Blvd., Chicago 6, Illinois
Branches Located Coast to Coast

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, FEBRUARY 16, 1960

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	40% n	40% n
10-12	40% n	40% n
12-14	40% n	40% n
14-16	40n	40n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	37 1/2 n	37 1/2 n
18-20	36 1/2 n	36 1/2 n
20-22	36 1/2 n	36 1/2 n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	43 1/4	43 1/4 n
12-14	43 1/4	43 1/4 n
14-16	42 1/4	42 1/4 n
16-18	39 1/2 @40	39 1/2 n
18-20	39	39n
20-22	39	39n
22-24	38 1/2 @39	38 1/2 n
24-26	37 @37 1/2	37n
26-30	36 1/2	36 1/2 n
25-up, No. 2's		
Inc.	36b	---

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	12n	12n
Clear plates	8n	8n
Square joints	12	12 @12 1/2 n
Jowl butts	7 1/2 @8	8 1/4
S. P. Jowls		8 1/4

PICNICS

	Fresh or Frozen	S.P.
4-6	26 1/4	26 1/4 n
6-8 range	25	24 1/2 n
8-10	24 1/2 @24 1/2	24 1/2 n
10-12	24 1/2	24 1/2 n
12-14	24 1/2	24 1/2 n
14-16	24 1/2	24 1/2 n
16-18	24 1/2	24 1/2 n
18-20	24 1/2	24 1/2 n
8-up, No. 2's	24 1/2	---
Inc.	24 1/2	---

BELLIES

	Fresh or Frozen	Cured
6-8	29 1/2	31 1/2 n
8-10	28 @28 1/2	30n
10-12	27 1/2	29
12-14	25 1/2	26 1/2 n
14-16	24	25 1/2 n
16-18	21	22 1/2 n
18-20	20 1/2	21 1/2 n

GR. AMN.

	GR. AMN.	D.S.
18-20	19n	19n
20-25	19n	18
25-30	18n	18
30-35	15 1/2 n	16
35-40	14 1/2 n	14 @14 1/2 n
40-50	13 1/2	13 1/2 n

FAT BACKS

	Green or Frozen	Cured
6-8	7 1/2	7 1/2 n
8-10	7 1/2	7 1/2 n
10-12	8 1/4	8 @8 1/4 n
12-14	9	9 @9 n
14-16	10	10
16-18	10 1/2	10 1/2 n
18-20	10 1/2	10 1/2 n
20-25	10 1/2	10 1/2 n

LARD FUTURES PRICES

MONDAY, FEBRUARY 13, 1960

Board of Trade closed.

TUESDAY, FEBRUARY 14, 1960

	Open	High	Low	Close
Mar.	10.65	10.65	10.55	10.60a
May	10.65	10.65	10.55	10.57 1/2 b
July	10.75	10.75	10.67 1/2	10.67 1/2 b
Sept.	10.87 1/2	10.87 1/2	10.75	10.75b
Oct.				10.75b

Sales: 1,440,000 lbs.

Open interest at close Fri., Feb. 10th: Mar. 391, May 353, July 149, Sept. 34, Oct. 6; at close Sat., Feb. 11th: Mar. 375, May 355, July 151, Sept. 37 and Oct. 6 lots.

WEDNESDAY, FEBRUARY 15, 1960

	Mar.	May	July	Sept.	Oct.
10.52 1/2	10.60	10.50	10.60a		
10.50	10.60	10.50	10.57 1/2		
10.60	10.65	10.60	10.65		
10.75	10.75	10.67 1/2	10.75b		
			10.75b		

Sales: 1,000,000 lbs.

Open interest at close Tues., Feb. 14th: Mar. 364, May 358, July 151, Sept. 39 and Oct. 6 lots.

THURSDAY, FEBRUARY 16, 1960

	Mar.	May	July	Sept.	Oct.
10.60	10.80	10.60	10.70		
10.57 1/2	10.75	10.57 1/2	10.65		
10.70	10.82 1/2	10.70	10.70		
10.80	10.92 1/2	10.80	10.80b		
			10.85a		

Sales: 4,480,000 lbs.

Open interest at close Wed., Feb. 15th: Mar. 364, May 363, July 153, Sept. 42 and Oct. 6 lots.

FRIDAY, FEBRUARY 17, 1960

	Mar.	May	July	Sept.	Oct.
10.77 1/2	10.87 1/2	10.77 1/2	10.85		
10.75	10.85	10.75	10.82		
10.85	10.92	10.85	10.92		
10.95	11.05	10.95	11.05a		
10.95	11.05	10.95	11.05a		

Sales: About 5,000,000 lbs.

Open interest at close Thurs., Feb. 16th: Mar. 351, May 373, July 154, Sept. 55 and Oct. 6 lots.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Feb. 10	10.55n	9.12 1/2 a	8.62 1/2 n
Feb. 11	10.60n	9.12 1/2 n	8.62 1/2 n
Feb. 13	Board of Trade Closed		
Feb. 14	10.60n	9.25	8.75n
Feb. 15	10.60n	9.25b	8.75n
Feb. 16	10.70n	9.37 1/2	8.87 1/2 n
Feb. 17	10.87b	9.62 1/2 b	9.12 1/2 n

U. S. IMPORTS OF FATS

Imports of specified vegetable oils and oilseeds for consumption during January-December, 1949:

Commodity	January-December 1949	1948
Babassu kernels, lbs.	46,691,000	61,921,000
Babassu oil, lbs.	3,565,000	3,082,000
Castor beans, lbs.	289,936,000	302,511,000
Castor oil, lbs.	10,618,000	2,441,000
Flaxseed, bu.	148,000	1,968,000
Linseed oil, lbs.	1,317,000	3,959,000
Copra, short tons	428,230	448,862
Cocunut oil, lbs.	115,051,000	109,098,000
Oilic acid, lbs.	8,940,000	17,358,000
Olive oil: Edible, lbs.	20,050,000	26,101,000
Indible, lbs.	3,124,000	9,775,000
Palm oil, lbs.	82,340,000	63,328,000
Sesame seed, lbs.	10,818,000	22,806,000
Tea seed oil, lbs.	141,000	3,601,000
Tucum kernels, lbs.	30,183,000	11,619,000
Tung oil, lbs.	64,968,000	133,282,000

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$13.00
Refined lard, 50-lb. cartons, f.o.b. Chicago	13.25
Kettle rend., tierces, f.o.b. Chicago	14.00
Leaf, kettle rend., tierces, f.o.b. Chgo.	14.00
Lard flakes, tierces, f.o.b. Chicago	14.25
Neutral, tierces, f.o.b. Chicago	14.62 1/2
Standard Shortening N. & S.	15.00
Hydrogenated Shortening N. & S.	19.75
*Del'd.	

Take an interesting few minutes trip Up and Down the Meat Trail.

THE NATIONAL PROVISIONER DAILY MARKET SERVICE coming to you every full trading day of the week will pay for itself many times over.

Boost your EASTER Ham Business!

Win Bigger Eye-Appeal...Big- ger Buy-Appeal...with special new Easter-design **VISKING** casings for your Hams!

Put *showmanship*—more *sell*—into every good Easter ham you turn out—then watch the business come in! Stuff both smoked hams and picnics in sparkling clear or colored Visking casings, specially designed for Easter selling.

Your brand is bound to profit in better looks, better display value—and with a positive brand identification that makes your advertising pay off in big consumer demand at retail counters. You can save money, too, with Visking casings. No other wrap required.

See your Visking salesman about special Easter designs—now!

THE **VISKING** CORPORATION

CHICAGO 38, ILLINOIS • IN CANADA, VISKING, LIMITED, LINDSAY, ONTARIO SUPPLIES ALL CANADIAN PACKERS WITH EASTER HAM CASINGS AND CASINGS FOR SAUSAGES AND SKINLESS FRANKFURTERS AND WIENERS.

Easter designs furnished for Bone-in, Semi-Boned, Boneless Hams and Picnics. Four different designs in three attractive colors.



S.P.
26 1/2
24 1/2
24 1/2
24 1/2
24 1/2

Cured
31 1/2
30 1/2
29
26 1/2
23 1/2
22 1/2
21 1/2

D.S.
BELLIES
Clear
19 1/2
19
18
16
14 @ 14 1/2
13 1/2

Cured
7 1/2
7 1/2
8 @ 8 1/2
9 @ 9 1/2
10
10 1/2
10 1/2

TS

ed vege-
seeds for
January.

December
1948

61,921,000
3,082,000
302,511,000
2,441,000
1,096,000
3,950,000
448,882
100,006,000
17,558,000
36,101,000
9,775,000
63,328,000
22,006,000
3,001,000
11,019,000
133,282,000

ESALE
S

...\$13.00
... 13.25
... 14.00
... 14.00
... 14.25
... 14.63 1/2
... 5. 18.00
... 19.75

VISIONER
VICE com-
l trading
l pay for
ver.

18, 1960

THE NEW KOCH

Smokomat

Patent Pending
...blueprint for
PERFECT PERFORMANCE



**Automatic
Sawdust Feeder with
PRECISION CONTROL**

The SMOKOMAT, a completely new automatic sawdust feeder, puts just the right amount of sawdust into your smokehouse at all times without waste. Automatic control enables the operator to predetermine rate of feed.


- Saves labor
- Provides uniform smoke density
- Operates without any complicated mechanism
- Needs no lubrication
- Can not jam

Standard attachment for all Koch smoke units, including smokehouses, smoke generators and smoke tenderizing units. Also easily applied to almost any type of built-in or portable smokehouse of other manufacture. Write today for complete information, specifications and details on amazing KOCH unit.

KOCH Supply Co.
20th & McGEE • KANSAS CITY 8, MO.

SOLVAY

Trade Mark SOLVAY and Registered U.S. Pat. Off.



Nitrite of Soda

U. S. P.

SOLVAY SALES DIVISION
ALLIED CHEMICAL & DYE CORPORATION
40 Rector Street, New York 6, N. Y.

MARKET PRICES *New York*

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.c.l. prices) Feb. 14, 1950

	City
Choice	52 @ 58 1/2
Good	44 @ 50 1/2
Commercial	39 @ 44 1/2
Canner & cutter	32 @ 36 1/2
Bologna bulls	36 @ 37

BEEF CUTS

(L.c.l. prices)

Choices:	
Hinds & ribs	64 @ 68
Rounds, N. Y. flank off.	48 @ 50
Hips, full	60 @ 64
Top sirloins	59 @ 62
Short loins, untrimmed	1.02 @ 1.15
Chucks, non-kosher	45 @ 45
Ribs, 30/40 lbs.	60 @ 64
Good:	
Hinds & ribs	52 @ 57
Rounds, N. Y. flank off.	46 @ 48
Hips, full	52 @ 55
Top sirloins	54 @ 58
Short loins	42 @ 45
Chucks, non-kosher	40 @ 42
Ribs, 30/40 lbs.	54 @ 65
Briskets	34 @ 37
Flanks	16 @ 18

FRESH PORK CUTS

(L.c.l. prices)

	Western
Hams, regular, 14/down	42 1/2 @ 43 1/2
Hams, skinned, 14/down	45 1/2
Picnics, 4/8 lbs.	27
Bellies, sq. cut, seedless	20 1/2 @ 31
Pork loins, 12/down	46 1/2 @ 47 1/2
Boston butts, 4/8 lbs.	37 @ 37 1/2
Spareribs, 3/down	34 @ 34 1/2
Pork trim., regular	17 @ 18
Pork trim., ex. lean, 95% 43	@ 44

	City
Hams, regular, 14/down	46 @ 47
Hams, skinned, 14/down	44 @ 48
Shoulders, N. Y., 12/down	35 @ 36
Picnics, 4/8 lbs.	28 @ 30
Boston butts, 4/8 lbs.	38 @ 40
Pork loins, 12/down	40 @ 50
Spareribs, 3/down	36 @ 38
Pork trim., regular	16 @ 18

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	30
Beef livers, selected	78
Lamb fries	55
Outails, under 1/2 lb.	16
Outails, over 1/2 lb.	35

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 126 lbs.	28 1/2 @ 29
127 to 153 lbs.	28 1/2 @ 29
154 to 171 lbs.	28 1/2 @ 29
172 to 188 lbs.	28 1/2 @ 29

LAMBS

(L.c.l. prices)

Choice lambs	45 @ 50
Good lambs	44 @ 57
Legs, gd. & ch.	27 @ 62
Hindsaddles, gd. & ch.	20 @ 66
Loins, gd. & ch.	00 @ 65

MUTTON

(L.c.l. prices)

Good, under 70 lbs.	28 @ 30
Comm., under 70 lbs.	26 @ 28

VEAL—SKIN OFF

(L.c.l. prices)

Choice carcass	48 @ 52
Good carcass	44 @ 48
Commercial carcass	34 @ 43
Utility	

BUTCHERS' FAT

(L.c.l. prices)

Shop fat	1 1/2 @ 2
Brenat fat	2
Edible suet	2 1/2
Inedible suet	2 1/2

CALIFORNIA KILL

State-inspected slaughter of livestock for the month of January 1950 was reported as shown in the following table.

	No.
Cattle	24,204
Calves	15,457
Hogs	24,313
Sheep	13,886

Production for January was as follows:

	Lbs.
Sausage	3,756,865
Pork and beef	6,705,782
Lard and substitutes	420,761

Total 10,883,408

As of January 31, California had 105 meat inspectors. Plants under state inspection totaled 284, and plants under state approved municipal inspection totaled 99.

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, FEBRUARY 15, 1950

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$51.25-54.00
700-800 lbs.	\$51.50-54.50

Good:

350-500 lbs.	None
500-600 lbs.	41.00-44.50
600-700 lbs.	41.00-44.50
700-800 lbs.	41.00-45.00

Commercial:

350-600 lbs.	36.00-40.00
600-700 lbs.	36.00-40.00

Utility:

350-600 lbs.	None
--------------	------

COW:

Commercial, all wts.	33.00-35.00
Utility, all wts.	32.00-34.00
Cutter, all wts.	None
Canner, all wts.	None

VEAL—SKIN OFF:

Choice:	
80-110 lbs.	48.00-52.00
110-150 lbs.	48.00-52.00

Good:

50-80 lbs.	None
80-110 lbs.	44.00-48.00
110-150 lbs.	44.00-48.00

Commercial:

50-80 lbs.	34.00-38.00
80-110 lbs.	38.00-42.00
110-150 lbs.	39.00-43.00

Utility, all wts.

None

CALF:

All weights 38.00-42.00

LAMB:

Choice:	
30-40 lbs.	None
40-45 lbs.	None
45-50 lbs.	51.00-53.00
50-60 lbs.	46.00-51.00

Good:

30-40 lbs.	None
40-45 lbs.	None
45-50 lbs.	49.00-51.00
50-60 lbs.	44.00-48.00

Commercial, all wts. 44.00-48.00

Utility, all wts.

None

MUTTON (EWE): 70 lbs. down:

Good	28.00-30.00
Commercial	26.00-28.00
Utility	None

FRESH PORK CUTS, LOINS NO. 1:

(BLADELESS INCL.)

8-10 lbs.	45.00-47.00
10-12 lbs.	45.00-47.00
12-16 lbs.	43.00-45.00
16-20 lbs.	None
Butts, Boston Style:	
4-8 lbs.	37.00-40.00
Hams, Skinned, No. 1:	
10-14 lbs.	46.00-48.00
Spareribs, 3 lbs. down	35.00-37.00

Work

qs
fat in
...26% @29
...28% @29
...29% @29
...20% @29

.45 @59
.44 @57
.57 @62
.59 @66
.00 @65

Western
.28 @30
.26 @28

OFF
Western
.48 @52
.44 @48
.34 @43

AT
...1%
...2
...2%
...2%

KILL
laughter
month of
reported
following

No.
...24,264
...15,457
...24,313
...13,886

January
Lbs.
...3,756,865
...6,793,782
...420,701
...10,881,408
ifornia had
ants under
and plants
ipal inspec-

ORK

34.00-38.00
38.00-42.00
39.00-43.00
None

None

None
None
51.00-53.00
46.00-51.00

None
None
49.00-51.00
44.00-48.00
44.00-48.00
None

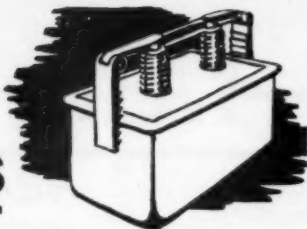
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28.00-30.00
26.00-28.00
None

S NO. 1:
45.00-47.00
45.00-47.00
43.00-45.00
None

37.00-40.00
46.00-48.00
35.00-37.00

8, 1950

NOW Clean Ham Boilers and Molds in Less Time

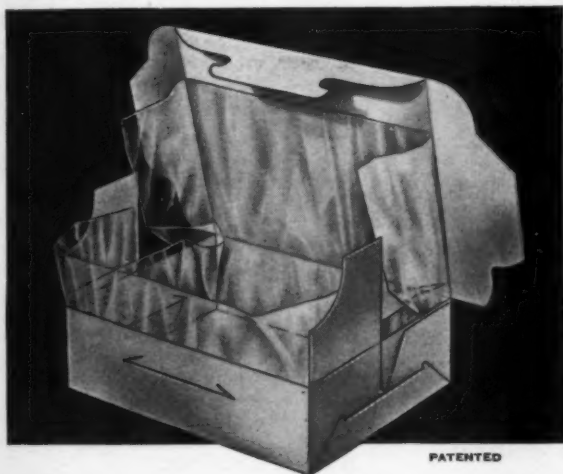


REMOVAL of cooked-on meat juice, grease and fat is faster when a specially designed Oakite cleaning material is in your washing machine. The highly effective emulsifying and detergent properties of the Oakite cleaning material used in your tank thoroughly loosen bacteria-holding residues without damage to the surfaces. After a short soaking time, rinsing follows to complete the procedure.

You'll be pleased to see how fast is the cleaning action. Call in your local Oakite Technical Service Representative for his recommendations on this and other sanitation work. Or send to Oakite Products, Inc., 20A Thames St., New York 6, N. Y. for details. No obligation.

SPECIALIZED INDUSTRIAL CLEANING
OAKITE
TRADE MARK REG. U.S. PAT. OFF.
MATERIALS • METHODS • SERVICE

Technical Service Representatives in Principal Cities of U.S. & Canada



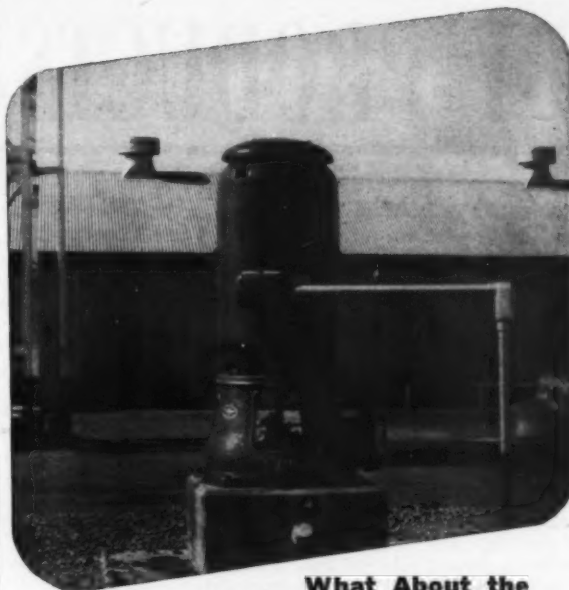
PATENTED

CELLO-LINED FOLDING FOOD CARTON

A Waldorf developed package which may be set up and closed on specially designed high-speed machinery. For information, write to...

WALDORF
PAPER PRODUCTS CO.
Saint Paul • Minnesota

"THE PACKER'S PACKAGER"



What About the REPUTATION OF THE BUILDER

A good reputation is more precious than great skill and fine quality. Strangely enough, a good reputation cannot be bought, nor is it ever offered for sale. It can only serve as a bond of human confidence so vital in modern business transactions. For seventy years Layne has been building a good reputation. The task isn't complete yet, nor will it ever be. But the job is far enough advanced to be bringing in many fine orders for Layne equipment and services. As a basic policy, it has aided Layne to become a great world-wide organization.

When you buy a Layne Well Water System or a Layne Vertical Turbine Pump, you are getting the assurance that if Layne equipment does not make good—the Layne Organization will

DOING THE JOB COMPLETE!

Layne's planning supplements that of your own engineers, but Layne's work is complete from the test well to the finished, and in operation units—proven in production volume and fully adjusted for the task to be performed. Such a service is widely welcomed by the Nation's greatest—and sometimes smallest cities and industrial plants. It is an over-all service that saves time and gives universal satisfaction. For further information, literature, etc., address

LAYNE & BOWLER, INC
GENERAL OFFICES, MEMPHIS 8, TENN.

LAYNE BUILDERS OF
HIGH EFFICIENCY

WELL WATER SYSTEMS

ASSOCIATED COMPANIES: Layne-Arkansas Co., Stuttgart, Ark. • Layne-Atlantic Co., Norfolk, Va. • Layne-Central Co., Memphis, Tenn. • Layne-Northern Co., Michawaha, Ind. • Layne-Louisiana Co., Lake Charles, La. • Louisiana Well Co., Monroe, La. • Layne-New York Co., New York City • Layne-Northwest Co., Milwaukee, Wis. • Layne-Ohio Co., Columbus, Ohio • Layne-Pacific, Inc., Seattle, Washington • The Layne-Texas Co., Ltd., Houston, Texas • Layne-Western Co., Kansas City, Mo. • Layne-Minnesota Co., Minneapolis, Minn. • International Water Corporation, Pittsburgh, Pa. • International Water Supply, Ltd., London, Ont. • Layne-Hispano Americana, S.A., Mexico, D.F. • General Filter Company, Ames, Iowa

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

Thursday, February 16, 1950.

Early in the week, sellers apparently anticipated higher prices due to reduced slaughtering. Offerings were very small with asking prices in some instances above current quotations. A few tanks of fancy tallow were reported sold for export at 7c, eastern seaboard. Holiday closing of commodity exchanges on Monday also added to early inactivity.

Interest accelerated Wednesday with choice white grease moving at 6½c, and yellow grease at 5½c, Chicago. Late Wednesday big soaper interests reportedly paid 6½c for fancy tallow. Trading assumed active proportions Thursday with several tanks of product moving as follows; fancy tallow at 6½c; prime at 6¼c; A-white grease at 6c, and yellow grease at 6c, all Chicago basis.

The East reported limited sales but a better tone in the market. The West Coast reported a few scattered sales early in the week of fancy tallow at 5½c; prime, 5½c; yellow grease, 4¼c. All factors considered, sellers gen-

erally anticipate higher prices for their current limited production.

TALLOW: Edible tallow was quoted Thursday (carlots delivered consuming points) at 7c; fancy, 6½@6¾c; choice, 6¾@6¾c; prime 6¼@6½c; special, 6¾@6¾c; No. 1, 6@6¼c; No. 3, 5½@6c, and No. 2, 5½@5¾c.

GREASES: Thursday's quotations were as follows: choice white grease, 6¼@6½c; A-white, 6½@6¾c; B-white, 6@6¼c; yellow, 5½@6c; house, 5½c; brown, 5c; brown, (25 acid) 5¼c.

BY-PRODUCTS MARKETS

(Chicago, Thursday, February 16, 1950.)

Blood

	Unit	Ammonia
*Unground, per unit of ammonia.....		\$7.25

Digester Feed Tankage Materials

Wet rendered, unground, loose	\$7.75@8.25n
Low test	7.25@7.75n
Liquid stick tank cars	2.75@3.00

Packhouse Feeds

	Carlots,	
	per ton	
50% meat and bone scraps, bulk.....	\$	85.00
55% meat scraps, bulk.....		100.00@107.50
50% feeding tankage, with bone,		
bulk.....		87.50
60% digester tankage, bulk.....		100.00@105.00
80% blood meal, bagged.....		130.00@135.00
65% special steamed bone meal,		
bagged.....		90.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia.....	\$ 6.50
Bone tankage, unground, per ton....	\$7.50@40.00n
Hoof meal, per unit ammonia.....	7.25

Dry Rendered Tankage

	Per unit
	Protein
Cake.....	\$1.75@1.77½n
Expeller.....	* 1.75@1.77½n

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$1.75@2.00
Hide trimmings (green, salted).....	1.25@1.50
Sinews and pluzzles (green, salted).....	1.50
Cattle jaws, skulls and knuckles.....	60.00@65.00
Pig skin scraps and trim, per lb.....	5½

Animal Hair

	Per ton
Winter coil dried, per ton.....	\$100.00n
Summer coil dried, per ton.....	65.00@70.00n
Cattle switches.....	5½n
Winter processed, gray, lb.....	12n
Summer processed, gray, lb.....	7n

*Quoted delivered basis.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point.....	\$48.00
Blood, dried 10% per unit of ammonia.....	7.00
Unground fish scrap, dried,	
60% protein nominal f.o.b.	
Fish Factory, per unit.....	2.60
Soda nitrate, per net ton, bulk, ex-veasid	
Atlantic and Gulf ports.....	48.00
in 100-lb. bags.....	51.50
Fertilizer tankage, ground, 10% ammonia,	
10% B.F.L. bulk.....	nominal
Feeding tankage, unground, 10-12% ammonia,	
bulk, per unit of ammonia.....	6.75

Phosphates

Bone meal, steam, 3 and 50 bags,	
per ton, f.o.b. works.....	\$60.00
Bone meal, raw, 4½% and 50% in bags,	
per ton, f.o.b. works.....	65.00
Superphosphate, bulk, f.o.b. Baltimore,	
19% per unit.....	76

Dry Rendered Tankage

40/50% protein, unground,	
per unit of protein.....	\$1.50

VEGETABLE OILS PRODUCTION

December factory production of vegetable oils, in pounds (with corresponding November figures in parentheses), included: Cottonseed, crude, 217,619,000 (252,640,000), refined, 172,940,000 (188,938,000); peanut, crude, 26,211,000 (31,408,000), refined, 13,205,000 (14,722,000); corn, crude, 18,796,000 (19,116,000), refined, 20,965,000 (18,638,000); soybean, crude, 166,855,000 (165,473,000), refined, 119,251,000 (133,442,000); coconut, crude, 42,726,000 (55,482,000), refined, 24,304,000 (25,363,000).

Factory consumption was: Cottonseed, crude, 190,049,000 (206,672,000), refined, 133,830,000 (144,799,000); peanut, crude, 13,981,000 (15,318,000), refined, 6,606,000 (9,557,000); corn, crude, 22,494,000 (20,064,000); refined, 17,851,000 (15,020,000); soybean, crude, 128,529,000 (145,477,000), refined, 104,727,000 (129,801,000); coconut, crude, 45,222,000 (48,532,000), refined, 22,344,000 (23,287,000).

December 31 factory and warehouse stocks, compared with November 30, were as follows: Cottonseed, crude, 181,587,000 (162,355,000), refined, 218,210,000 (174,981,000); peanut, crude, 19,708,000 (12,214,000), refined, 8,743,000 (4,809,000); corn, crude, 9,630,000 (12,278,000), refined, 4,544,000 (4,465,000); soybean, crude, 90,116,000 (69,405,000), refined, 59,985,000 (57,976,000); coconut, crude, 146,739,000 (134,570,000), refined, 9,016,000 (8,676,000).

Retain Yellow Margarine Ban in New York State

Bills introduced before the New York assembly agriculture committee to lift state bans against the sale and manufacture of yellow oleomargarine in that state were unanimously killed recently. Chairman Myron T. Albro said the measures would not reach the assembly floor for consideration, since the only way this could be brought about would be through a motion to discharge them from the committee.

EASTERN FERTILIZER MARKET

New York, February 16, 1950.

The cracking market went down to \$1.40 and met considerable buying; then advanced to \$1.50 and was firm at that figure.

Blood was offered at \$7.00, and some wet rendered tankage sold at \$6.75, f.o.b. New York.

Deliveries of potash are now rolling from the mines but a shortage is still expected for this fertilizer season.

Meat is rich in iron and phosphorus.

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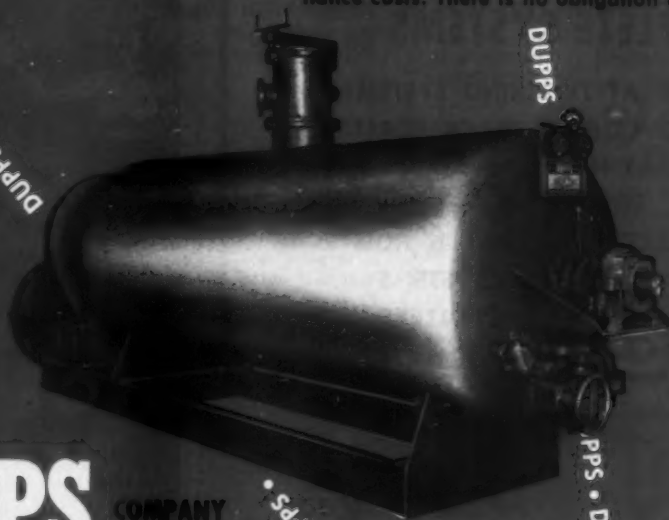
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VEGETABLE OILS

Thursday, February 16, 1950.

The crude edible vegetable oil markets were firm again this week. Offerings were scarce, but a few scattered sales were reported at levels approaching the seasonal high.

The organized commodity exchanges being closed Monday caused a dull oil market early.

Light trading continued throughout most of the week. With offerings $\frac{1}{4}$ c higher than the top bids, sales were few and only at favorable points. Toward weekend even the scattered sales disappeared. Corn oil, peanut oil, coconut oil, and cottonseed oil were inactive; Soybean oil was bid at $11\frac{1}{4}$ c, and offered at $11\frac{1}{2}$ c.

CORN OIL: Early in the week corn oil was at a standstill, with offerings

thin and bids too low. A fair trade developed by midweek. Sales were reported at $13\frac{1}{4}$ c in local quarters and $13\frac{1}{4}$ c at favorable points. Thursday, the market was nominal at $13\frac{1}{4}$ c, or $\frac{1}{4}$ c higher than the week earlier.

SOYBEAN OIL: A small trade confined to February and March shipments opened the market this week. Other sales were restricted by the lack of offerings at firm prices. Later, a light movement was reported; however, offerings remained scarce. Slim trades for immediate shipment were reported at $11\frac{1}{4}$ c but very little trade followed. The top bids on Thursday were at $11\frac{1}{4}$ c, this being unchanged from sales a week ago.

PEANUT OIL: A weak undertone prevailed throughout the week. The best bids were recorded at $13\frac{1}{4}$ c, while offerings were mixed. At midweek an uneasy market produced sales of 14c, with February shipment available at this price. Thursday's quotation was nominally 14c, $\frac{1}{4}$ c above the level published a week ago.

COCONUT OIL: February shipment was available at 14c early, with $13\frac{1}{4}$ c the asking price for May. Midweek sales of 14c developed from a dull market of mixed bids and offerings. Thursday's market was inactive, with 14c nominal quoted at the close.

COTTONSEED OIL: Buyers and sellers were separated early by $11\frac{1}{4}$ c bids and $11\frac{1}{2}$ c offerings. By midweek, however, trading prices were established and sales resulted at $11\frac{1}{4}$ c and $11\frac{1}{2}$ c.

Keeping a steady position sales followed in Valley and Southeast at $11\frac{1}{2}$ c, and in Texas at $11\frac{1}{4}$ c. Thursday's quotations were: Valley, $11\frac{1}{4}$ c nominal; Southeast, $11\frac{1}{4}$ c nominal; and Texas at $11\frac{1}{4}$ c nominal.

MONDAY, FEBRUARY 13, 1950
No session N. Y. exchange.

TUESDAY, FEBRUARY 14, 1950

	Open	High	Low	Close	Pr. cl.
Mar.	*13.50	13.60	13.47	13.59	13.31
May	13.45	13.57	13.45	13.57	13.32
July	13.42	13.50	13.40	13.50	13.29
Sept.	13.35	13.40	13.32	*13.38	13.23
Oct.	*12.90	13.03	13.00	13.03	12.87
Dec.	*12.60	12.80	12.80	*12.76	12.60
Jan. '51	*12.00	*12.76	12.00

Total sales: 330 contracts.

WEDNESDAY, FEBRUARY 15, 1950

	Open	High	Low	Close	Pr. cl.
Mar.	*13.50	13.61	13.49	13.60	13.39
May	13.58	13.58	13.43	*13.54	13.57
July	13.53	13.53	13.40	13.52	13.50
Sept.	*13.38	13.45	13.30	*13.41	13.36
Oct.	*12.99	13.10	12.95	*13.05	13.03
Dec.	*12.75	12.80	12.60	*12.75	12.76
Jan. '51	*12.75	*12.75	12.76

Total sales: 231 contracts.

THURSDAY, FEBRUARY 16, 1950

	Open	High	Low	Close	Pr. cl.
Mar.	13.58	13.65	13.58	13.63	13.60
May	13.50	13.61	13.48	13.55	13.54
July	13.46	13.55	13.45	13.51	13.52
Sept.	13.40	13.48	13.39	13.42	13.41
Oct.	12.95	13.05	12.95	12.96	13.05
Dec.	12.65	12.74	12.74	12.74	12.75
Jan. '51	12.65	12.73	12.75

Total sales: 174 contracts.

*Bid. †Nominal.

CHICAGO PROV. SHIPMENTS

Chicago provision shipments by rail:

	Week Feb. 11	Previous week	Cor. wk. 1949
Cured meats, pounds	20,768,000	20,219,000	18,729,000
Fresh meats, pounds	26,921,000	28,237,000	31,708,000
Lard, pounds	8,380,000	8,178,000	4,529,000

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	11 $\frac{1}{4}$ n
Valley	11 $\frac{1}{4}$ n
Southeast	11 $\frac{1}{4}$ n
Texas	11 $\frac{1}{4}$ n
Corn oil, in tanks, f.o.b. mills	13 $\frac{1}{4}$ n
Soybean oil, in tanks, f.o.b. mills	11 $\frac{1}{4}$ b
Midwest	11 $\frac{1}{4}$ b
Peanut oil, f.o.b. Southern Mills	14n
Coconut oil, Pacific Coast	14n
Cottonseed foots	14n
Midwest and West Coast	14ax
East	14b

OLEOMARGARINE

Prices f.o.b. Chicago

White domestic vegetable	25
White animal fat	25
Milk churned pastry	22
Water churned pastry	21

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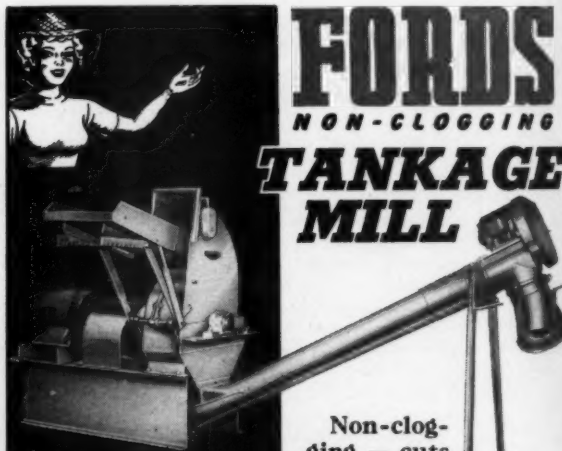


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HIDES AND SKINS

Hide market very quiet throughout week—Prices about steady—West Coast market active and higher—Some selling reported in outside small packer market—Shearling market strong and comparatively active.

Chicago

PACKER HIDES: The packer market was very slow throughout the week and at the close the market pattern was not clear cut and was hard to define. Packers were well sold and, with the kill for the last few weeks relatively light, they were in a fairly good position to hold for steady to higher prices. On the other hand, a large part of the recent market activity has been credited to traders, and many of the tanners are not in agreement with the present price structure which they believe should and would be lower if it were not for this outside influence. They believe that the leather prices and the present consumer demand justify their position, and they are still thinking and bidding at levels below the market. The consensus of opinion is that it will take a few more days and some heavy tanner buying before the market will be clearly established.

Total packer sales for the week were the lightest of the year with less than 35,000 hides sold through Thursday evening. Of this total, nearly one-half were branded cows. Sales of branded cow hides amounted to 14,000 and all were made at 19c, Chicago and Chicago freight equalized. In some instances these sales were steady, while in others they were 1/2c higher than last sales.

About 4,000 heavy cows were sold during the week at 19c, and in some instances this price was 1/2c above the last sale from that point, while in other cases it was steady. Light cows which have been most active recently were traded at steady prices, but the volume was light and only 6,400 hides were moved in five sales. Of these, 2,000 were Fort Worth and Oklahoma City light cows which sold at 27 1/2c, while

the balance came from Kansas City, Omaha, and St. Paul, and sold at 24 1/2c, 23c and 23 1/2c.

A mixed car of bulls moved at 16 1/2c and 15 1/2c; car and part car ex-light steers sold at 26c, 1/2c above last sale; 3,000 heavy native steers sold at 19c, and a large car of same sold late in the week at 18 1/2c. In addition to this, a mixed car of Wichita heavy and light native steers sold at 18 1/2c and 22c.

OUTSIDE SMALL PACKER: Surprisingly, this market in contrast to the packer market was quite active during the week. Sale prices were about steady, but the fact that trading was rather extensive gave a little firmness here that has not been present for the last few weeks. Some credited tanner interest in the small packer hides to the stronger position and higher asking prices of the packer market.

Trading was centered in choice selected hides of 50 lb. average and in selected hides averaging about 65 lbs. Prices for the former ranged around 21c, while the heavier hides moved at about 16 1/2c, all prices Chicago basis. There was also some selling in country hides averaging about 50 lbs. with 18c paid for these.

The outside packer market is being established in a clear pattern. Every drop in average weight is accompanied by a price differential of about 1c, with the premium being paid for the lighter hides. By applying the prices quoted in our new price schedule, and using this differential, a rough approximation of the market for the intermediate weights can be made.

From the Southwest came reports that light hides averaging 43 to 44 lbs. were sold in quantity at 23c, flat f.o.b. Outside packer sold car of branded cows early in the week at 18 1/2c, Chicago basis.

PACIFIC COAST: Trading on the Pacific coast, following the pattern of the small packer market in the Midwest, was active, and some sales in this area were made at prices which were higher.

Two separate packer sales, one involving 8,000 hides and the other about 4,500, were made. In these sales the selections were mixed and consisted of Colorados, butts and branded cows, both sales being negotiated at the same prices, 17 1/2c, 17c and 19c, all prices Chicago basis and steady with the Chicago market.

Independent packers on the Coast also were active during the week and their sales of mixed southern California steers and cows at 15c and 17c were fully 1c higher than last reported sales. Estimates of the number of hides traded at these prices varied, but 7,000 were reported on Thursday alone.

CALFSKINS AND KIPSKINS: Packers offered both calfskins and kipskins during the week, but their asking prices, which were above last sale prices, seemingly were too far above tanner ideas to attract any interest.

The only trading in this category came at the end of the week, and was limited to approximately 5,000 regular slunks which sold steady basis at \$3.50. Hairless slunks, in quantities too small to report, were moved at \$1.15.

SHEEPSKINS: With some help from the West Coast this market was more active than it has been for some time. Demand was more than sufficient for the limited supplies, and with this stimulus, prices worked fractionally higher in spots.

Mixed car sold early in the week with clips bringing \$2.90, No. 1's, \$2.75; No. 2's, \$2.20, and No. 3's, \$1.75. Later in the week few more cars sold with prices on the No. 1 shearlings ranging from \$2.65@2.85; the No. 2's sold at \$2.25; No. 3's at \$1.75 and clips at \$3.15. From the West Coast it was rumored that about four or five mixed cars, No. 1 and fall clips, sold at \$2.85 and \$3.15.

A few dry pelts sold on the Coast at 30c, steady. However, with supplies so limited it was felt that only the winter quality was keeping the price firm. The same holds true for the pickled pelts. A few small sales were made at about \$12 per doz., but these pelts were heavy with cockles and at their seasonal bottom from the quality viewpoint.

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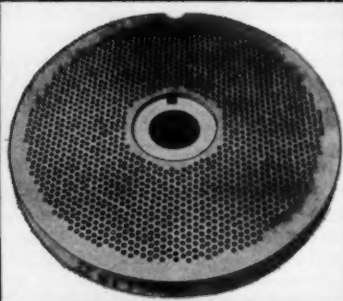


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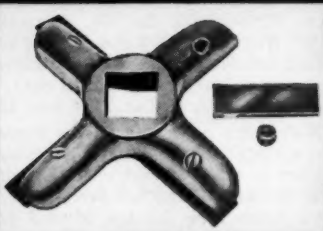
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WEEK'S CLOSING MARKETS

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during January, by centers, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	28,747	39,177	191,060	171,756
Baltimore, Phila.	24,775	5,488	118,706	5,486
NORTH CENTRAL				
Cinti., Cleve., Indpls.	51,842	9,759	298,578	25,159
Chicago, Elkhart	106,662	30,576	428,650	55,914
St. Paul-Wis. group ¹	90,273	113,352	571,826	45,526
St. Louis area ²	51,519	22,380	345,651	54,869
St. Paul City	42,363	634	199,745	35,096
Omaha	88,517	4,062	353,415	73,106
Kansas City	67,000	11,439	228,276	58,612
Iowa & S. Minn. ³	70,059	21,693	1,081,094	139,743
SOUTH-EAST⁴	19,979	6,982	138,533	40
S. CENT. WEST⁵	87,264	29,687	309,136	88,974
ROCKY MOUNTAIN⁶	38,060	2,986	83,837	46,645
PACIFIC⁷	74,274	15,829	170,324	111,144
Total 32 centers	851,852	307,904	4,463,933	912,690
All other stations	250,663	157,092	1,880,818	164,728
Grand total, Jan. '50	1,102,515	465,096	5,944,251	1,077,418
Grand total, Dec. '49	1,064,340	510,536	6,477,185	1,057,810
Av. Jan. 5-yr.	1,227,284	532,182	5,330,898	1,527,338

Other animals slaughtered during January, 1950: Horses, 17,489; goats, 4,979; January, 1949: Horses, 21,565; goats, 12,789.

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Fort Worth, Tex. ⁶Includes Denver, Colo., and Ogden, Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y., in January 1950 were as follows:

	Cattle	Calves	Hogs	Sheep
Receipts	13,978	13,088	8,589	50,062
Shipments	7,533	10,010	4,144	44,432
Local slaughter ...	6,445	3,878	4,445	5,630

FRIDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$17.65; the average, \$16.50. Provision prices were quoted as follows: Under 12 pork loins, 44@44½; 10/14 green skinned hams, 42½@43; 4/8 Boston butts, 35@35½; 16/down pork shoulders, 30; 3/down spareribs, 32@33; 8/12 fat backs, 7½; regular pork trimmings, 16@16½; 18/20 DS bellies, 19; 4/6 green picnics, 26½; 8/up green picnics, 24½@24¾.

P.S. loose lard was quoted at 9.62½¢ and P.S. lard in tierces at 10.87½¢.

Cottonseed Oil

The closing futures quotations at New York were: Mar. 13.85; May 13.75-76; July 13.71; Sept. 13.60; Oct. 13.40; Dec. 12.90; Jan. 12.90n. Sales 302 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 11, 1950, were 5,651,000 lbs.; previous week, 5,935,000 lbs.; same week 1949, 6,256,000 lbs.; 1950 to date, 35,713,000 lbs.

Shipments for the week ended February 11 totaled 4,576,000 lbs.; previous week, 3,906,000 lbs.; same week last year, 4,387,000 lbs.; 1950 to date, 29,046,000 lbs.

AUSTRIAN LIVESTOCK CENSUS

Preliminary data of the December 3, 1949 livestock census for Austria was recently released by the Central Statistical Bureau, revealing that hog and cattle numbers showed an increase of about 19 and 4 per cent, respectively, over a year earlier. Sheep numbers, however, declined by more than 17 per cent from the preceding year. December 3, 1949, livestock numbers were as follows: Cattle, 2,201,000; hogs, 1,923,000, and sheep, 375,000.

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N. Y. HIDE FUTURES

On Wednesday of this week a new contract for trading in hide futures at New York went into effect whereby a new set of delivery months, January, April, July and October, was established.

TUESDAY, FEBRUARY 14, 1950

	Open	High	Low	Close
Mar.	19.40b	20.40	20.00	20.40
June	18.55	19.00	18.55	19.00
Sept.	18.35b	18.50	18.50	18.70b
Dec.	18.20b	18.55b

(Closing 20 to 60 points higher; sales 48 lots.)

WEDNESDAY, FEBRUARY 15, 1950

	Open	High	Low	Close
Mar.	20.46	20.95	20.46	20.55
Apr.	22.50b	22.00b
June	19.05b	19.50	19.10	19.10b
July	21.80	22.12	21.80	21.80b
Sept.	18.70	19.15	18.65	18.75b
Oct.	21.45b	21.50b
Dec.	18.55b	18.65	18.60	18.45b
Jan. '51	21.10b	20.90b

(Closing 15 points up to 10 down; sales 100 lots.)

THURSDAY, FEBRUARY 16, 1950

	Open	High	Low	Close
Mar.	20.40b	20.42	20.10	20.15b
Apr.	21.75b	21.90b
June	19.15	19.15	18.95	18.95b
July	21.85b	22.10	21.95	21.90b
Sept.	18.75b	18.75	18.75	18.75b
Oct.	21.40b	21.50b
Dec.	18.50b	18.40b
Jan. '51	21.00b	21.00b

(Closing unchanged to 40 points down; sales 23 lots.)

FRIDAY, FEBRUARY 17, 1950

	Open	High	Low	Close
Mar.	19.90b	20.10	20.04	20.05
Apr.	21.70b	21.75b
June	18.95	18.96	18.80	18.90b
July	21.75b	21.75b
Sept.	18.60b	18.65	18.65	18.60b
Oct.	21.10b	21.15b
Dec.	18.30b	18.35b
Jan. '51	20.80b	20.85b

(Closing 5 to 15 points lower; sales 34 lots.)

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Feb. 16, '50	Previous Week	Cor. week, 1949
Nat. str.	19	19 1/2 @ 20 1/4	@ 22
Erv. Tex. str.	@ 17 1/2	@ 17 1/2	@ 19
Erv. butt.
brnd'd str.	@ 17 1/2	@ 17 1/2	@ 19
Erv. Col. str.	@ 17	@ 17	@ 18 1/2
str.	@ 22 1/2	@ 22 1/2	@ 22
brnd'd cows	@ 19	18 1/4 @ 19	19 @ 19 1/2
Erv. nat. cows. 19	@ 20	18 1/4 @ 20	19 @ 20
Li. nat. cows. 23	@ 24 1/2	23 @ 24 1/2	24 1/2 @ 25
Nat. bulls	@ 16 1/2	@ 16 1/2	@ 15 1/2 n
brnd'd bulls	@ 15 1/2	@ 15 1/2	@ 14 1/2
Califskins, Nor. 65	@ 66	65 @ 66	@ 55
Kips, Nor. nat.	@ 42 1/2	@ 42 1/2	@ 35
Kips, Nor. brnd	@ 40	@ 40	@ 32 1/2
Stunks, reg.	@ 3.50	@ 3.50	@ 3.50
Stunks, hris.	@ 1.15	@ 1.15	@ 1.25n

CITY AND OUTSIDE SMALL PACKERS

@ 42 lb. aver. 23	@ 23 1/2	19 @ 20	19 @ 21n
@ 52 lb. aver. 20	@ 21	18 @ 19	18 @ 20
@ 48 lb. aver. 16 1/2	@ 17 1/2	13 @ 14	12 @ 13
Nat. bulls	@ 14	12 @ 13	11 @ 12
Califskins	@ 45n	40 @ 45n	37 @ 40
Kips, nat.	@ 35n	30 @ 35n	27 @ 28
Stunks, reg.	2.50 @ 3.00	2.50 @ 3.00	@ 2.25
Stunks, hris.	@ 1.00	75 @ 1.00	@ 75

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all stunks quoted flat.

COUNTRY HIDES

Allweights	17 1/2 @ 18	17 1/2 @ 18	16 1/2 @ 17 1/2
Bulls	@ 11	@ 11	@ 10 1/2
Califskins	@ 24	@ 24	@ 23
Kipskins	@ 22	@ 22	@ 20

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Flr. shearings, No. 1	2.65 @ 2.85	2.60 @ 2.70	2.00 @ 2.50
Dry pelts	@ 30	@ 30	@ 28n
Horsehides, untrmd.	11.00 @ 11.50	11.00 @ 11.25	9.50 @ 9.75

FILING FINANCIAL REPORTS

Under the proposed Frear Bill (S 2408) all companies having 300 or more stockholders and assets of more than \$3,000,000 would be required to file a financial report.

BETTER QUALITY LARD

at a substantial saving in filtering cost with SPARKLER HORIZONTAL PLATE FILTERS

A new method of filtering lard, successfully employed by a large midwestern packer, marks a step forward in the processing of this product in the meat packing industry.

Major advantages of Sparkler Filters in lard processing are briefly summed up in the following seven points.

1. A better quality of lard is produced because the first run of lard through the Sparkler filter is not contaminated by rancid lard and soap particles retained in freshly laundered press cloths.
2. More insoluble material is removed by the evenly spread filtering medium on the horizontal plates. Cake is not subject to cracking, flow is always with gravity.
3. The Sparkler filter is totally enclosed thus eliminating oxidation of hot lard, a reaction wherein the lard loses a certain amount of its stability or keeping qualities.

Higher stability lard is delivered to votators.

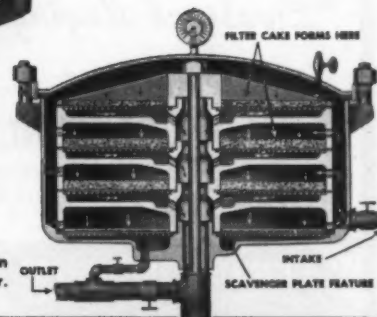
4. All steel construction prevents deterioration of lard by contact with copper or bronze fittings.
5. Saves approximately one-half the lard lost by adhering to filter cake because only one-half the usual amount of filter aid is required by the Sparkler Filter for the same total volume of lard filtered.
6. Saves labor in cleaning because filter paper is disposable, no laundry charges for cleaning cloths.
7. Less floor space is required for a Sparkler Filter than other types.

Sparkler Horizontal Plate Filters have been the standard equipment for microscopic filtration in the food, chemical, edible oils, milk, butter and cheese, and other industries for over twenty-five years. The recent introduction of Sparkler Filters for lard filtering is a natural step toward a better and more economical lard product.

We invite correspondence on your particular problem. You will receive the advice of engineers with a quarter of a century of experience in this specific field.



Sparkler Horizontal Plate filter Model 33-5-17 steam jacketed, capacity 5000 G. P. H. type used in the John Morrell & Co. installation.



Section showing plates with filter cake in horizontal position and flow through filter.

SPARKLER MANUFACTURING COMPANY, MUNDELEIN, ILL.

LIVESTOCK MARKETS *Weekly Review*

Slaughter of All Species Except Hogs Declines in January 1950 From 1949

January slaughter of all classes except hogs decreased compared with a year ago and with the five-year January average. Slaughter of hogs was the third largest for the month in recent years but was about 2,000,000 below the all-time January record of 7,839,352 established in 1944. Sheep and lamb slaughter was slightly above that of December 1949 but was the smallest for a January since 1926.

Slaughter of 1,102,515 cattle in January was 4 per cent above December, 2 per cent below January 1949 and 10 per cent below the five-year average. For the seven months ending in January cattle slaughter was 7,986,234 compared with 7,960,223 a year ago.

January slaughter of 465,086 calves was 9 per cent below December, 4 per cent below January a year ago and 13 per cent below the five-year average. For the seven months ending in January calf slaughter was 3,729,903 compared with 4,048,105 during the corresponding period a year ago.

Hog slaughter of 5,844,251 in January was 10 per cent below the large December slaughter, 9 per cent above January 1949 and 10 per cent above the five-year average. During the seven months ending in January slaughter was 33,745,024 compared with 29,308,329 a year earlier.

Slaughter of 1,077,418 sheep and lambs in January was 2 per cent above December, 13 per cent below January 1949 and 29 per cent below the five-year average. For the seven months ending in January slaughter was 7,649,917 compared with 9,562,050 during the corresponding months a year ago.

Lack of water can be more harmful for livestock than a shortage of feed.

FEDERALLY INSPECTED SLAUGHTER

CATTLE			
	1950	1949	
January	1,102,515	1,125,771	
February		994,157	
March		1,102,081	
April		965,989	
May		1,024,754	
June		1,095,218	
July		1,060,467	
August		1,231,818	
September		1,224,273	
October		1,156,384	
November		1,116,437	
December		1,064,340	

CALVES			
	1950	1949	
January	465,086	483,850	
February		476,437	
March		618,637	
April		562,014	
May		510,450	
June		533,033	
July		501,256	
August		549,177	
September		551,538	
October		567,097	
November		584,703	
December		510,536	

HOGS			
	1950	1949	
January	5,844,251	5,376,611	
February		4,079,542	
March		4,314,688	
April		3,893,904	
May		3,721,421	
June		3,744,799	
July		3,164,614	
August		3,415,421	
September		3,879,371	
October		4,959,194	
November		6,065,097	
December		6,477,185	

SHEEP AND LAMBS			
	1950	1949	
January	1,077,418	1,234,543	
February		1,045,563	
March		949,108	
April		675,643	
May		700,900	
June		898,162	
July		976,284	
August		1,125,761	
September		1,179,896	
October		1,172,266	
November		1,060,402	
December		1,037,810	

LIVESTOCK CAR LOADINGS

A total of 7,349 cars were loaded with livestock during the week ended February 4, 1950, according to the Association of American Railroads. This was a decrease of 2,432 cars from the same week a year earlier.

NIMPA DIVISIONS DEFEND ORDER BUYING SYSTEM


Fear that the government may be planning to restrict seriously the operations of livestock order buyers and dealers on the major markets through new regulations under the Packers and Stockyards Act has been expressed recently at several divisional meetings of the National Independent Meat Packers Association and the regional groups have stated a desire to offer testimony prior to any such action.

C. B. Heinemann, president of NIMPA, said recently that its members demand the right to buy livestock of the species, type, grade and weight best suited to their requirements, from those who are willing and able to supply it at prices the packers are willing to pay, and without the unnecessary intervention of government agencies, or unjustified regulations designed to restrict their rights. He stated that the association's members exist in the midst of fierce competition because:

1. They concentrate on quality and not quantity.
2. They select the particular types and weights of animals known to be suited to their trade which generally is in a limited area.
3. The meat from such animals is produced and processed in a manner designed to suit the consumer demand in the area.
4. Because of this selection of animals, and the high quality of product, they can merchandise their products at a higher price.
5. Their large competitors can use animals of every species, every grade, and every weight.
6. Large packers can buy full pens of "run-of-farm" animals, while NIMPA members cannot use animals of such wide ranges.
7. The agents with whom NIMPA members place their orders rarely can

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SAUSAGE CASINGS

find carloads of narrow range animals, hence must either buy full lots from which they sort out the desired types, or else look to some trader who may supply them with loads of the kind ordered.

Heinemann declared that if traders and order buyers were forced out of the markets, the producers would be the greatest sufferers because of the elimination of this vital competition. He further noted that many small packers could not afford to place salaried buyers on each of the markets they patronize because of the expense. Moreover, their lack of training in big market trading would make them helpless in bucking the competition.

FLASHES ON SUPPLIERS

W. C. RITCHIE & COMPANY: Marking its entrance into the folding carton field, this 84-year old Chicago firm is offering processors of packaged products a free evaluation of their present packaging. J. H. Crones, president, has announced. The services of Dave Chapman, well known industrial designer, have been retained by Ritchie for this purpose.

AIR INDUCTION ICE BUNKER CORP.: Louis Karp, sales engineer, has been appointed direct factory representative to cover Arizona, New Mexico, Western Texas and Southern California for this New York City firm.

Annual Livestock on Farms Report

(Continued from page 17.)

1949 for the first time since 1943. The increase amounted to 2 per cent and placed the aggregate total for January 1, 1950 above that of the two previous years, but 16 per cent below the peak on January 1, 1944.

Even with a slightly larger number of livestock and poultry, the farm value of \$13,211,000,000 was 10 per cent below the record high of \$14,657,000,000 last year, but 54 per cent above the average. Except for sheep, January 1 values of all species were lower than a year ago.

Near record stocks of corn remained on farms on January 1. The total supply of feed grains on farms was second only to that of January 1, 1949, both in total and per animal unit.

When the different species are combined, on the basis of their relative economic importance, numbers of livestock increased about 2 per cent, and poultry 7 per cent. Milk animals—milk cows and heifers and heifer calves—show an increase of 1 per cent. Meat animals—all cattle, hogs and sheep—increased 3 per cent, while workstock decreased 9 per cent.

In the minor categories, horses and mules on farms on January 1, 1950 totaled 7,463,000 head against 8,246,000 head a year earlier; chickens numbered 481,190,000 head against 448,676,000 on January 1, 1949, and turkeys showed a gain to 6,120,000 head compared with 5,540,000 head at the beginning of 1949.

ESTIMATE OF LIVESTOCK ON FARMS ON JANUARY 1, 1950

	ALL CATTLE AND CALVES	COWS AND HEIFERS 2 YRS. OLD AND OVER KEPT FOR MILK†	SHEEP AND LAMBS	HOGS INCLUDING PIGS
1950	80,277,000	24,625,000	30,797,000	60,424,000
*1949	78,296,000	24,416,000	31,654,000	57,128,000
1948	75,126,000	25,039,000	34,827,000	55,028,000
1947	81,207,000	26,098,000	37,837,000	56,921,000
1946	82,434,000	26,695,000	42,436,000	61,301,000
1945	85,573,000	27,770,000	46,520,000	59,331,000
1944	85,334,000	27,704,000	50,782,000	58,741,000
1943	81,204,000	27,138,000	55,150,000	53,851,000
1942	76,025,000	26,213,000	56,213,000	50,697,000
1941	71,755,000	25,453,000	53,920,000	54,353,000
1940	68,309,000	24,940,000	52,107,000	61,165,000
1939	66,029,000	24,000,000	51,595,000	50,012,000
1938	65,249,000	24,466,000	51,210,000	44,525,000
1937	66,098,000	24,649,000	51,019,000	43,083,000
1936	67,847,000	25,196,000	51,087,000	42,975,000
1935	68,846,000	26,082,000	51,808,000	39,046,000
1928	57,322,000	22,231,000	40,689,000	61,873,000

†Included in cattle and calves.
*Revised figures.

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"J" Hoist on your side!



A mighty mite has joined the famous R & M line of heavier handling equipment. It's the "J" hoist, recommended for service from knocking pen to sales cooler. You'll find this hoist just right for hundreds of lifting jobs, conserving energy, permitting more productive use of manpower. Delivers for only \$204. (This price for model with 1000-lb. capacity, hook suspension, rope control, 10-ft. lift; other models slightly higher.)


Veteran R & M hoist engineers have embodied all the latest technical advances in the "J" design. Lug, hook or trolley mounting . . . adaptable to 7 different beam sizes. Requires little head room. Enclosed block with swivel hook. Weston-type load brake. Single-unit housing for positive alignment. Sizes 1/4, 1/2 and 1 ton. Write for bulletin NP451.



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Established in England in 1827 • • In America since 1865

Packing Plants:

Ottumwa, Iowa • Sioux Falls, S. D. • Topeka, Kansas

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, February 14, 1950, reported by the Production & Marketing Administration:

HOGS (Quotations based on hard hogs) St. L. Natl. Yds Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$14.75-16.50	\$15.50-17.00	\$16.00-17.25	\$16.00-17.00	\$16.25-17.25
140-160 lbs.	16.25-17.50	16.50-17.75	16.00-17.25	16.00-17.00	16.25-17.25
160-180 lbs.	17.25-18.10	17.25-18.25	17.00-17.50	16.50-17.50	17.00-17.75
180-200 lbs.	18.00-18.25	17.75-18.25	17.25-17.75	17.25-17.75	17.00-17.75
200-220 lbs.	18.00-18.25	18.00-18.35	17.25-17.75	17.25-17.75	17.25-17.75
220-240 lbs.	17.50-18.25	17.50-18.35	17.00-17.75	17.25-17.75	17.25-17.75
240-270 lbs.	16.75-18.00	16.75-17.75	16.75-17.35	16.75-17.50	16.50-17.50
270-300 lbs.	16.00-17.00	16.25-17.00	15.75-16.75	16.00-17.00	16.00-17.00
300-330 lbs.	15.75-16.50	16.00-16.50	15.50-16.00	15.50-16.25	15.25-16.50
330-360 lbs.	15.50-16.00	15.75-16.25	15.25-15.75	15.50-16.25	15.25-16.50

Medium:

160-220 lbs.	16.00-17.50	16.50-17.75	15.25-17.25	15.75-17.50	
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SOWS:

Good and Choice:

270-300 lbs.	15.25-15.50	15.75-16.00	14.50-15.00	14.00-15.00	15.00 only
300-330 lbs.	15.25-15.50	15.50-16.00	14.50-15.00	14.00-15.00	15.00 only
330-360 lbs.	15.00-15.50	15.50-15.75	14.25-14.75	14.00-15.00	15.00 only
360-400 lbs.	14.25-15.25	15.25-15.50	14.00-14.50	14.00-15.00	15.00 only

Good:

400-450 lbs.	13.75-15.00	15.00-15.50	13.75-14.25	14.00-15.00	13.50-14.75
450-550 lbs.	12.75-14.50	14.00-15.00	13.25-14.00	14.00-15.00	13.50-14.75

Medium:

250-550 lbs.	12.00-15.00	13.00-15.00	12.75-14.50	13.50-14.75	
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	12.00-15.25	13.00-16.25			
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	30.00-35.00	31.00-36.00	29.00-33.00	30.50-34.50	30.50-35.50
900-1100 lbs.	30.50-35.00	33.00-38.00	29.50-35.50	31.00-36.50	31.00-36.50
1100-1300 lbs.	30.50-35.00	33.00-38.50	29.50-35.50	31.00-37.00	30.50-36.50
1300-1500 lbs.	29.50-35.00	33.00-38.00	28.50-35.00	31.00-37.00	29.50-35.00

STEERS, Good:

700-900 lbs.	25.25-30.00	25.50-33.00	25.25-29.50	24.25-30.50	24.50-31.00
900-1100 lbs.	25.75-30.50	25.50-33.00	25.00-30.00	24.00-31.00	25.00-31.00
1100-1300 lbs.	25.75-30.50	25.50-33.00	24.75-30.00	24.00-31.00	24.50-31.00
1300-1500 lbs.	25.50-29.50	25.50-33.00	24.50-29.00	24.00-31.00	24.00-30.50

STEERS, Medium:

700-1100 lbs.	22.00-25.50	22.00-25.50	21.00-25.25	20.00-24.00	20.00-25.00
1100-1300 lbs.	22.00-25.50	22.00-25.50	20.50-24.75	20.00-24.00	20.00-25.00

STEERS, Common:

700-1100 lbs.	19.00-22.00	20.00-22.00	18.50-21.00	18.00-20.00	18.00-20.00
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HEIFERS, Choice:

600-800 lbs.	28.50-34.00	28.00-31.50	27.00-31.50	26.50-29.50	28.00-31.00
800-1000 lbs.	28.00-33.00	28.50-33.50	27.00-32.50	26.50-29.50	28.00-31.00

HEIFERS, Good:

600-800 lbs.	24.50-28.50	24.75-28.50	24.00-27.00	23.00-26.50	24.00-28.00
800-1000 lbs.	24.00-28.00	24.75-28.50	23.75-27.00	23.00-26.50	24.00-28.00

HEIFERS, Medium:

500-900 lbs.	20.00-24.50	21.50-24.75	20.00-24.00	18.75-23.00	19.00-24.00
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HEIFERS, Common:

500-900 lbs.	17.50-20.00	19.50-21.50	17.00-20.00	17.00-18.75	17.50-19.00
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COWS (All Weights):

Good	18.00-20.00	18.75-21.00	17.75-19.50	18.00-19.50	17.50-19.00
Medium	17.00-18.00	17.25-18.75	16.50-17.75	17.00-18.00	16.50-17.50
Common	16.50-17.00	16.25-17.50	16.00-16.50	16.00-17.00	15.50-16.50
Can. & cut.	15.50-16.50	12.75-16.25	13.75-16.00	14.00-16.00	14.00-15.50

BULLS (Yrds. Excl.), All Weights:

Beef, good	19.50-20.50	19.00-21.50	18.00-19.00	17.50-18.50	19.00-20.00
Sausage, good	19.50-21.00	21.50-22.25	18.50-19.50	19.00-20.00	20.50-21.50
Sausage, medium	18.50-19.50	20.25-21.50	17.50-18.50	17.00-19.00	19.50-20.50
Sausage, cut. & com.	16.00-18.50	16.50-20.25	15.50-17.50	16.00-17.00	17.50-19.50

VEALERS, All Weights:

Good & choice	28.00-35.00	30.00-32.00	28.00-31.00	26.00-30.00	25.00-31.00
Com. & med.	19.00-28.00	23.00-30.00	20.00-28.00	20.00-26.00	16.00-25.00
Cull, 75 lbs. up.	13.00-19.00	19.00-23.00	14.00-20.00	16.00-20.00	13.00-16.00

CALVES (500 lbs. down):

Good & choice	24.00-26.00	26.00-30.00	23.00-26.00	21.50-25.00	22.00-24.00
Com. & med.	17.00-23.00	17.00-23.00	17.00-23.00	16.50-21.50	18.00-22.00
Cull	12.00-17.00	16.00-18.00	13.00-17.00	14.50-16.50	14.00-18.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice	24.25-27.00	25.00-26.75	25.00-26.50	25.00-26.75	23.00-26.75
Med. & good	22.50-25.75	24.00-26.00	22.50-24.75	24.00-25.50	23.00-25.75
Common	18.50-22.00	20.00-23.50	19.00-22.25	22.00-24.00	18.50-22.75

EWES (Wooled):

Good & choice	9.50-12.50	12.50-14.25	11.50-12.75	13.00-14.25	12.00-13.50
Com. & med.	8.00-11.00	10.50-12.00	9.50-11.25	11.00-13.00	9.00-11.75

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

SLAUGHTER
REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending February 11, 1950:

CATTLE

	Week ended	Prev. week	Cor. week
	Feb. 11	1949	1949
Chicago	19,808	20,156	19,461
Kansas City	15,762	16,978	21,944
Omaha	17,729	18,532	18,274
East St. Louis	6,385	...	7,943
St. Joseph	...	8,303	8,381
St. Paul	9,285	8,221	9,678
Wichita	3,153	3,153	4,526
New York & Jersey City	6,825	6,564	6,547
Okla. City	3,475	3,793	4,182
Cincinnati	4,432	4,257	4,784
Denver	7,461	7,903	7,081
St. Paul	15,437	14,939	11,843
Milwaukee	4,023	3,836	3,026
Total	113,885	113,341	127,620

HOGS

Chicago	32,557	37,659	42,511
Kansas City	11,705	9,131	9,375
Omaha	38,633	50,443	38,954
East St. Louis	23,710	...	23,940
St. Joseph	27,997	8,221	32,933
St. Paul	7,408	7,536	3,764
Wichita
New York & Jersey City	41,009	42,946	33,527
Okla. City	10,401	10,685	9,821
Cincinnati	13,706	12,138	14,397
Denver	12,584	12,651	13,033
St. Paul	49,590	49,300	24,063
Milwaukee	5,828	5,061	5,157
Total	277,158	269,638	283,629

SHEEP

Chicago	11,426	6,861	11,123
Kansas City	11,181	10,183	13,228
Omaha	9,875	10,465	18,715
East St. Louis	6,013	...	6,076
St. Joseph	...	8,034	12,047
St. Paul	5,419	7,715	8,378
Wichita	2,322	1,606	3,301
New York & Jersey City	37,220	34,201	40,172
Okla. City	1,731	1,062	1,503
Cincinnati	223	322	3,915
Denver	10,249	8,781	12,082
St. Paul	6,096	6,813	4,907
Milwaukee	956	915	352
Total	102,711	98,063	138,480

*Cattle and calves.
*Federally inspected slaughter, including directs.
*Stockyards sales for local slaughter.
*Stockyards receipts for local slaughter, including directs.

LIVESTOCK PRICES
AT LOS ANGELES

Prices at Los Angeles, Calif., on Thursday, Feb. 16:

CATTLE:	
Heifers, med. & low gd.	\$21.00@24.00
Cows, med. & gd.	18.00@20.50
Cows, com.	16.00@17.75
Cows, can. & cut.	13.50@15.75
Bulls, com. to gd.	18.00@21.50

CALVES:	
Vealers, med. & gd.	\$26.00@32.00

HOGS:	
Gd. & ch., 200-265	\$19.50@20.50
Sows, med. to ch.	11.50@14.00

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, February 16:

CATTLE:	
Steers, ch.	\$20.00@30.00
Steers, med. & gd.	24.50@27.00
Steers, com. & med.	22.50 only
Heifers, gd.	25.00@25.50
Heifers, com. & med.	18.00@22.00
Cows, gd.	17.50@19.50
Cows, com. & med.	15.00@17.00
Cows, can. & cut.	12.00@15.00
Bulls, gd.	19.50@21.50
Bulls, com. & med.	17.00@18.50

CALVES:	
Vealers, gd. & ch.	\$20.00@34.00
Com. & med.	20.00@29.00
Culls	14.00@20.00

HOGS:	
Gd. & ch., 180-240	\$17.50@19.00
Sows, 400 down	14.25@14.50

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Feb. 9	3,252	359	9,084	4,619
Feb. 10	1,594	288	9,812	667
Feb. 11	1,118	24	8,249	1,507
Feb. 13	13,739	613	11,835	3,572
Feb. 14	6,955	246	8,160	3,284
Feb. 15	7,712	298	15,100	1,666
Feb. 16	3,500	300	16,500	5,500

*Week so far... 31,906 1,455 51,595 14,022
Week ago 30,572 1,530 51,193 19,597
1949... 29,009 1,905 51,741 16,016
1948... 25,139 2,460 45,556 16,460
*Including 280 cattle, 15 calves, 11,108 hogs and 1,846 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Feb. 9	1,527	8	2,434	1,881
Feb. 10	542	17	2,841	878
Feb. 11	109	...	222	...
Feb. 13	2,608	...	3,621	1,303
Feb. 14	2,505	45	4,483	1,068
Feb. 15	2,092	5	1,968	745
Feb. 16	1,500	25	4,000	2,000

Week so far	9,605	75	14,074	5,116
Week ago 10,815	169	12,938	8,467	
1949	10,454	208	4,545	6,666
1948	9,503	134	4,480	4,288

FEBRUARY RECEIPTS

	1950	1949
Cattle	76,468	79,571
Hogs	158,253	166,664
Sheep	43,666	37,454

FEBRUARY SHIPMENTS

	1950	1949
Cattle	26,679	31,372
Hogs	40,177	17,104
Sheep	19,507	16,927

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Feb. 16:

	Week Ended Feb. 16	Prev. week
Packers' purch.	30,838	30,959
Shippers' purch.	16,637	15,756
Total	47,475	46,715

CANADIAN KILL

Inspected slaughter in Canada, week ended February 4:

CATTLE

	Week Ended Feb. 4	Same Week Last Year
Western Canada	10,967	13,133
Eastern Canada	12,620	9,617
Total	23,587	22,750

HOGS

Western Canada	35,076	29,535
Eastern Canada	55,335	40,031
Total	90,411	69,566

SHEEP

Western Canada	2,727	2,447
Eastern Canada	2,574	3,025
Total	5,301	5,472

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended February 11:

	Cattle	Calves	Hogs	Sheep
Salable	473	342	756	332
Total (incl. directs)	4,525	4,511	21,750	22,158
Previous week:				
Salable	426	856	884	502
Total (incl. directs)	4,194	4,374	24,841	20,412

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending February 9:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,550	900	2,100	100
No. Portland	1,825	350	1,750	775
San Francisco	750	10	1,325	400

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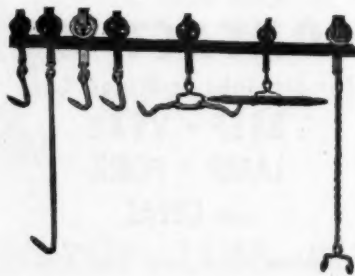
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 11, 1935, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 3,995 hogs; Swift, 1,121 hogs; Wilson, 2,560 hogs; Agar, 6,755 hogs; Shippers, 16,001 hogs; Others, 18,126 hogs.

Total: 19,898 cattle; 1,710 calves; 48,558 hogs; 11,426 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,989	484	2,644	2,765
Cudahy	2,065	423	1,360	1,055
Swift	1,538	487	2,522	3,590
Wilson	1,503	453	1,704	2,087
Central	824			
Others	4,845	121	3,466	1,884
Total	13,794	1,968	11,705	11,181

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,869	7,350	1,757	
Cudahy	4,263	5,447	1,905	
Swift	3,683	6,439	4,514	
Wilson	2,810	5,145	1,743	
Eagle	10			
Greater Omaha	151			
Hoffman	91			
Rothschild	551			
Roth	202			
Kingan	1,039			
Merchants	46			
Midwest	44			
Others		17,207		
Total	18,768	41,588	9,919	

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,635	602	7,528	3,498
Cudahy	2,839	1,727	7,407	2,350
Hunter	921		6,517	165
Hell			1,844	
Laclede			1,205	
Sieloff			1,209	
Others	3,603	1,112	5,807	452
Shippers	2,110	1,158	19,953	566
Total	12,107	4,599	51,470	6,831

ST. LOUIS CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,489	21	9,646	2,030
Armour	2,064	14	10,268	1,576
Swift	2,458	21	5,250	1,409
Others	318			
Shippers	9,345		12,489	190
Total	18,574	57	47,653	5,205

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,385	316	6,587	2,322
Guggenheim	312			
Dunn			22	
Ostertag	59		733	
Dold	107		66	
Sunflower	10			
Pioneer	115			
Excel	1,159			
Others	1,870		987	78
Total	5,023	316	8,305	2,400

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,405	109	840	318
Wilson	1,254	101	1,278	441
Others	141	2	584	
Total	2,800	212	2,702	759

Does not include 248 cattle, 215 calves, 7,690 hogs and 972 sheep bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	971	60	2,408	6,873
Swift	1,418	67	2,940	6,550
Cudahy	994	45	2,580	1,253
Wilson	738			
Others	3,255	117	3,979	909
Total	7,376	228	11,907	15,585

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,512	3,711	19,468	1,150
Bartusch	878			
Cudahy	870	1,080		1,087
Rifkin	887	305		
Superior	1,794			
Swift	4,632	3,894	21,506	1,394
Others	1,864	4,633	8,616	2,456
Total	15,437	13,423	49,590	6,006

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	108		90	
Cudahy	479		115	
Wilson	321	64	50	
Acme	415	1		
Atlas	227			
Clougherty	72		370	
Coast	227	14	106	
Harman	229			
Lucer	47		571	
Union	32			
United	309		466	
Others	3,445	576	321	
Total	6,085	702	2,098	

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's				151
Kahn's				
Lohrey			863	
Meyer				
Schlachter			199	
National	301	3		
Others	2,138	822	15,144	41
Total	2,537	934	16,007	220

Does not include 1,868 cattle and 2 calves bought direct. Market shipments for the week were 26 cattle, 243 calves and 1,863 hogs.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	737	473	2,257	731
Swift	703	361	2,346	2,480
Blue				
Bonnet	173	4	753	
City	226	1	104	
Rosenthal	154	7		
Total	1,993	846	5,460	3,220

TOTAL PACKER PURCHASES

	Week ended Feb. 11	Prev. week	Cur. week
Cattle	124,392	119,752	141,335
Hogs	297,103	271,893	212,358
Sheep	72,542	67,602	111,910

Does not include St. Joseph.
Does not include E. St. Louis.
Does not include Los Angeles.

CORN BELT DIRECT TRADING

Des Moines, Ia., February 16.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:

160-180 lb.	\$15.65@17.15
180-240 lb.	16.40@17.40
240-300 lb.	15.40@17.25
300-360 lb.	14.90@16.25

Sows:

270-360 lb.	\$14.25@14.90
400-550 lb.	12.25@14.15

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
Feb. 10	45,000	53,000
Feb. 11	39,500	41,500
Feb. 12	20,000	47,000
Feb. 13	35,000	38,000
Feb. 14	50,000	36,500
Feb. 15	50,000	50,500

LIVESTOCK RECEIPTS

Receipts at major markets:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Feb. 11	208,000	448,000	106,000
Feb. 4	214,000	484,000	157,000
Feb. 18	213,000	482,000	175,000
1948	196,000	396,000	208,000
1947	285,000	412,000	201,000

HOGS AT 11 MARKETS, Wk. Ended:

Feb. 11	363,000
Feb. 4	391,000
1949	375,000
1948	287,000
1947	329,000

AT 7 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Feb. 11	147,000	311,000	100,000
Feb. 4	151,000	337,000	94,000
1949	151,000	329,000	115,000
1948	138,000	232,000	124,000
1947	205,000	284,000	182,000

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses:
Week ending Feb. 11, 1950.	11,436
Week previous	13,030
Same week year ago	10,807

COW:	
Week ending Feb. 11, 1950.	2,504
Week previous	1,302
Same week year ago	1,876

BULL:	
Week ending Feb. 11, 1950.	460
Week previous	528
Same week year ago	1,357

VEAL:	
Week ending Feb. 11, 1950.	14,080
Week previous	14,216
Same week year ago	10,703

LAMB:	
Week ending Feb. 11, 1950.	27,085
Week previous	40,652
Same week year ago	40,965

MUTTON:	
Week ending Feb. 11, 1950.	234
Week previous	1,115
Same week year ago	2,855

HOG AND PIG:	
Week ending Feb. 11, 1950.	13,680
Week previous	11,853
Same week year ago	2,180

PORK CUTS:	Pounds
Week ending Feb. 11, 1950.	1,899,833
Week previous	3,054,282
Same week year ago	2,251,289

BEEF CUTS:	
Week ending Feb. 11, 1950.	138,833
Week previous	107,861
Same week year ago	101,205

VEAL AND CALF CUTS:	
Week ending Feb. 11, 1950.	2,424
Week previous	7,179
Same week year ago	1,794

LAMB AND MUTTON CUTS:	
Week ending Feb. 11, 1950.	6,535
Week previous	6,140
Same week year ago	6,407

BEEF CURED:

Week ending Feb. 11, 1950.	7,098
Week previous	14,193
Same week year ago	15,022

PORK CURED AND SMOKED:

Week ending Feb. 11, 1950.	746,772
Week previous	1,071,323
Same week year ago	1,064,459

LARD AND PORK FATS:

Week ending Feb. 11, 1950.	155,905
Week previous	85,225
Same week year ago	239,854

LOCAL SLAUGHTER

CATTLE:	Carcasses
Week ending Feb. 11, 1950.	6,836
Week previous	6,564
Same week year ago	6,547

CALVES:	
Week ending Feb. 11, 1950.	8,205
Week previous	8,549
Same week year ago	8,929

HOGS:	
Week ending Feb. 11, 1950.	41,279
Week previous	42,940
Same week year ago	33,527

SHEEP:	
Week ending Feb. 11, 1950.	37,170
Week previous	42,301
Same week year ago	40,172

COUNTRY DRESSED MEATS

VEAL:	
Week ending Feb. 11, 1950.	7,241
Week previous	5,805
Same week year ago	5,526

HOG:	
Week ending Feb. 11, 1950.	78
Week previous	34
Same week year ago	164

LAMB AND MUTTON:	
Week ending Feb. 11, 1950.	111
Week previous	57
Same week year ago	79

†Incomplete.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended February 11 was reported by the U. S. Department of Agriculture as shown in the following table:

NORTH ATLANTIC	Cattle	Calves	Hogs	Sheep & Lambs
New York, Newark, Jersey City	6,825	8,205	41,009	37,220
Baltimore, Philadelphia	5,394	1,059	26,962	1,350
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	11,178	2,310	58,438	5,619
Chicago, Elburn	22,535	3,531	63,884	12,042
St. Paul-Wisc. Group	23,494	30,494	97,140	6,850
St. Louis Area	10,114	6,181	56,402	11,084
St. Paul City	8,965	122	31,728	6,738
Omaha	18,539	792	41,826	13,410
Kansas City	13,522	2,852	33,701	11,558
Iowa and So. Minn.	15,823	5,312	183,690	32,171
SOUTHEAST	3,421	1,025	32,243	...
SOUTH CENTRAL WEST	15,988	3,107	48,006	18,455
ROCKY MOUNTAIN	8,492	633	15,012	11,651
PACIFIC	15,004	3,276	34,496	23,909
Grand total	179,151	68,871	764,537	191,647
Total week ago	180,909	69,516	851,968	183,021
Total year	189,041	84,689	769,946	216,549

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during December 1949: Cattle, 77.1; calves, 66.8; hogs, 76.7; sheep and lambs, 84.9.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants, located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended February 10, were:

	Cattle	Calves	Hogs
Week ended February 10	1,213	439	16,172
Week previous	1,186	384	19,251
Or. week last year	930	322	15,078

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended February 4 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb.	Good and Choice	Gr. B1 Dressed	Good Handweights
Toronto	\$21.31	\$30.00	\$26.10	\$26.00
Montreal	23.00	29.35	26.60	22.45
Winnipeg	21.00	28.50	24.18	24.00
Calgary	22.05	20.52	25.85	23.91
Edmonton	22.05	23.60	25.10	22.60
Pr. Albert	20.30	23.40	23.35	...
Moose Jaw	20.00	21.00	23.35	...
Saskatoon	19.75	26.00	23.35	21.00
Regina	18.70	24.00	23.35	...
Vancouver	21.80	...	26.85	...

*Dominion government premiums not included.

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day March 1, and can be reached either at the
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rive at a fair price.

LIST OF EQUIPMENT FOLLOWS:

Kill Floor

HOG HOIST: Boss Jerkleless with gearhead motor.
BOSS HOG DEHAIRER: No. 10, Grate type No.
522, 7½ HP, 9 paddle.
SCALDING VAT: Steel 5' wide x 14'4" x 3'.
GAMBRELING TABLE: 9'6" long x 4'6" wide.
HEAD RACK: Galvanized 2'6" x 2'6" x 4'.
GLOBE TROLLEY WASHER: Galvanized No. HDS.
Driven by 3 HP synchronous motor.
TROLLEY RACK: Stationary.
BOSS STERILIZER LAVATORIES.
BOSS BEEF KNOCKING PEN: Steel 7'6" openings.
BOSS ELECTRIC HOIST CHAIN: 5 HP motor.
BOSS SINGLE WHEEL HOIST.
DOUBLE FRICTION BEEF HOISTS.

Sausage Room

BOSS GRINDER: No. 161—with 15 HP motor.
BOSS MEAT MIXER: No. 16—3 HP.
BOSS SAUSAGE STUFFER: 200 lb. capacity.
BOSS LARD COOKER: Steam jacketed, with agi-
tator, 3 HP gearhead motor, Model CS16, 4'x3'.
BOSS LARD AGITATOR: 3 HP, water jacketed,
model CS16, gearhead motor, with side scraping
agitators, 42" x 50" deep.
LARD SETTLING TANK: 6'x4'x10" deep, inside
dimensions. Perforated screen, 3'x3'10"x8" deep.
BOSS LARD GYRATOR: 1 HP.
5 HP LARD PUMP.
STEEL DRUM: Misc., with handles.
SMOKESTICK TRUCKS: Rubber tired.
AIR COMPRESSOR: Ingersoll Rand 2¼x2.
BLISS WIRE STITCHER: Serial No. L-5717-B,
Model No. JC.
SAUSAGE COOKING TANK: Galvanized 86"x6'x
29" deep.
SETS OF SMOKEHOUSE DOORS: 2 sets are 5'2"
wide x 8'6" high; 3 sets 3'6" wide x 8'3" high.
Grates included with smokehouse equipment.

Rendering

HASHER-WASHER COMBINATION: 30"x10', All-
bright-Neil.
BLOOD DRYER: Allbright-Neil, 15 HP motor, 10'x
42" diameter with jet steam condenser. Union
Steam Pump.
BLOW TANK: 5' long by 3'6", with valves.
PUMP: G.H., 3 HP, 950 RPM (washing pump).
HYDRAULIC PRESS: Allbright-Neil, 300 ton with
8x12 steam pump, 20" curb.
ROPER GREASE PUMP: Rockford No. 89420
RCAM, No. 2858.
COOKER: Allbright-Neil, Bolted head, 10'x5' di-
ameter.
CRACKLING PAN: 6'x8'x2'10" deep.
STEAM CONDENSER: As above.
GREASE STORAGE PAN: 5'x8'x3' deep.

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All models. Rebuilt, guaranteed, or AS IS. Pittcock
and Associates, Glen Riddle, Pennsylvania.

EQUIPMENT WANTED

WANTED: Silent cutter. Self unloading type, 300-
350 lb. capacity in good shape. Also stuffer 300-400
lb. capacity in good shape. Air compressor for stuffer
size. Donald Schaeffer, 3106 Ludlow Road, Shaker
Heights, Ohio.

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SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

PLANTS FOR SALE

FOR SALE: Beef packing plant located in market
Detroit, Michigan. One floor 50x150, separated into
two businesses, each with own box and unit. One
box 20x40 rented out at \$350.00 per month. Other
box 25x50 operated by owner. At present doing
\$15,000.00 weekly business. All meat custom killed
for us. FS-528, THE NATIONAL PROVISIONER,
407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small packing house in central coastal
California. 75 miles from famous Santa Barbara.
Plenty of cattle to be bought locally. Long list of
steady, dependable customers. Room for expansion.
Established 15 years. Good standing with local bank.
Financial statement and other information on re-
quest. FS-529, THE NATIONAL PROVISIONER,
407 S. Dearborn St., Chicago 5, Ill.

PORK PACKING PLANT

In heart of meat packing district in Detroit, Michi-
gan. Established over 20 years, curing, rendering,
etc. Fully equipped. Handling 250 hogs weekly.
\$20,000 will handle. FS-517, THE NATIONAL PRO-
VISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Fully Equipped Sausage Factory

In Trenton, New Jersey; 15,000 sq. ft.; A-1 condi-
tion. B.A.I. inspection. Handling 250 hogs weekly.
of coolers. Fully equipped and ready for immediate
possession. FS-468, THE NATIONAL PROVI-
SIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR RENT: Desirable refrigerated storage space
with railroad siding. Accommodate about 4 cartons
of merchandise. Located in Westchester wholesale
market, Bronx, New York. Convenient for storage
or distributing point for meat packer or canner.
Rental reasonable. FR-530, THE NATIONAL PRO-
VISIONER Inc., 11 East 44th St., New York 17,
N. Y.

FOR SALE: Fully equipped modern abattoir doing
nice business. Reason for selling, ill health. Write
or see Morris Ehrlich Abattoir, Brooklyn Ave. and
Florence St., Hendersonville, North Carolina.

PLANTS WANTED

WANTED TO RENT SPACE IN

NEW YORK CITY or BROOKLYN

PLANT
FOR SLICING BACON

W-527
THE NATIONAL PROVISIONER INC.
11 East 44th St. New York 17, N.Y.

WANTED: To buy or rent, medium sized packing
plant. Give all details. PW-518, THE NATIONAL
PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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DRY SAUSAGE • VACUUM COOKED MEATS • LARD

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WATERLOO, IOWA

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Our laboratory facilities are available free of charge for assistance in determining the quantities of Lard Flakes to be used and methods of operation.

THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO • Phone: Kirby 4000

CLASSIFIED ADVERTISING

POSITION WANTED

POSITION WANTED: Practical man with experience in supervising all packing house operations, desires connection with medium or small size packer. Presently part owner of small sausage and slaughter business. Young and energetic with excellent references. W-513, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CASING FOREMAN: All round hog and beef casing man as foreman or working foreman. Willing to go anywhere. W-500, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER and purchasing agent wants position in small independent plant. Reply Box W-474, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

REPRESENTATIVE desires hams, bacon, pork products, distribution. Metropolitan New York. Commission basis. W-501, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

SUPERINTENDENT: Practical experience in all departments, both large and small plants. Good references. W-520, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF MAN: 24 years' experience, prefer west or southwest location. Best references. W-521, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

OFFICE MANAGER: Must know all phases of meat packing plant, invoicing, shipping, cost records, customs, personnel supervision, etc. Please give complete experience and personal history when answering. W-514, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Beef cooler man with full knowledge of beef, veal and lamb operations. Must be able to work up cattle. Write qualifications and references to W-504, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALESMEN

To call on locker plants and small slaughterers in Indiana, Ohio, Michigan, Pennsylvania, West Virginia, Virginia, North Carolina, Tennessee and Kentucky with a line of machinery, tools, equipment and supplies. State age, experience and starting salary expected.

W-510, THE NATIONAL PROVISIONER
407 S. Dearborn St. Chicago 5, Ill.

Manufacturer's Representative

We have six territories open for men with following, to sell our line of cotton stockinettes, ham bags, shrouds, etc. No objection to other non-competitive line. Protected territories. Good commission. State exact territory you are now covering in first letter. Apply to

W-488, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: High-grade, old established company located in large midwest city, and manufacturing sausage under federal inspection, seeks capable sales manager. Submit full references, experience and starting salary expected. W-519, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: Interested in an experienced sausage maker for a plant in northeastern Michigan. Must have references. W-515, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: Interested in an experienced first class sausage maker only. Must have references. Permanent position for the right man. Five day week. Ed Auge Packing Company, 1905 S. Brazos Street, San Antonio, Texas.

SALES MANAGER: Wanted, a young aggressive man who has worked in a meat packing plant, knows meats and has had successful sales experience with a meat packing company, to manage sales for CIFAX PACKING Co. Inc., Goode, Virginia.

PRODUCTION MAN wanted with chemical and technical background for house manufacturing frankfurters only. New York City area. Excellent salary. W-525, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

HELP WANTED

FOREMAN: Thoroughly experienced in all phases of pork slaughtering department. Must have adequate knowledge of costs and be experienced in labor relations. This is an excellent opening for a progressive man of right type. Location, Cleveland, Ohio. State salary expected in replying. W-524, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN: I have a profitable side line for salesmen calling on sausage making plants, and packing plants making sausage. Items of equal or better quality to sell under prices of other manufacturers. W-522, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: Have good opening for reliable young man to locate in Florida, to take full charge of hog cutting and processing operations. Must be good sausage maker. References required. Write to W-523, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT FOR SALE

MEAT PACKERS—ATTENTION

- 3—Steel welded 7,500 gal. closed mixing Tanks, each 10 dia. x 12'6" deep, with 3" copper coil and 3 propeller agitator unit motor driven by 15 HP A.C. motor.
- Anco #261 Grease Pumps, M. D.
- Anco Continuous Screw Cracking Press, installed one year.
- Enterprise #106 Meat Grinder, belt driven.
- Steel 2,000 gal., jack., O.T., agit. Kettle.
- Stainless jacketed Kettles, 20, 40, 60, 80 gallon.
- Aluminum jacketed Kettles, 20, 40, 60, 80, 100, gallon.

Used and rebuilt Anderson Expellers, #1 RB, Duo and Super Duo.

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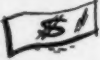
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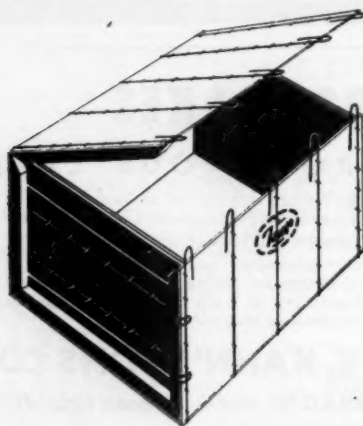
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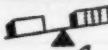

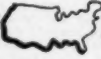
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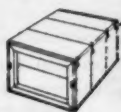
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AT LOWER COST  ...USE
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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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